

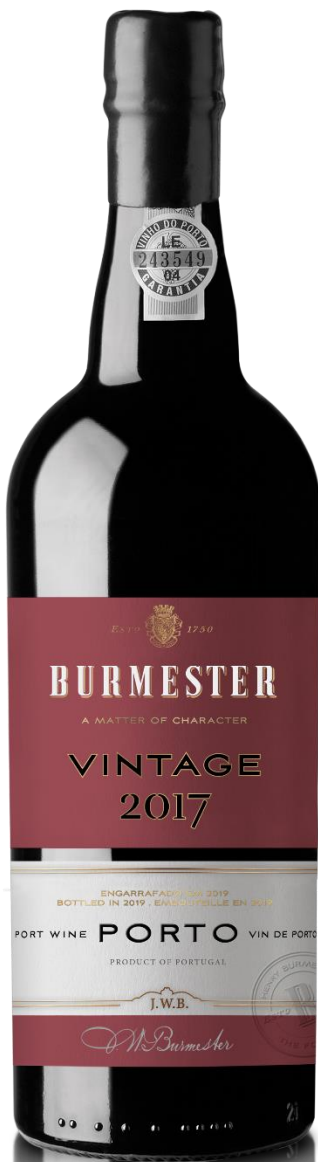
BURMESTER

A MATTER OF CHARACTER

VINTAGE 2017

PORT WINE | PORTUGAL

Burmester's 2017 Vintage results from the combination of the exceptional Douro Demarcated Wine Region and Quinta do Arnozelo's unique terroir and its top-quality grapes. 2017 was a wine-growing year of low yield but of exceptional quality, with the harvest taking place earlier than usual. The wine is an opaque ruby-red colour. It presents a vibrant acidity which will grant it good ageing potential. This is probably one of the best vintages in the last decade!



Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. Wine of exceptional quality, made from one single harvest, bottled between 2 and 3 years after harvest. A deep-red wine, complex, full-bodied and with remarkable ageing potential.



Ruby-red colour with a violet rim. Fragrant and intense on the nose, with notes of ripe red fruit combined with mint, orange blossom, rock rose and dark chocolate. Powerful and intense in the mouth. Its sweetness and tannins are a perfect marriage, wrapped in notes of ripe fresh fruit. With an engaging and elegant finish, it's true to the vigour and flippancy of 2017.



Pair this Vintage with chocolate-rich desserts – like chocolate fondant with redcurrant coulis or dark chocolate mousse. Great with an intense flavoured cheese like Queijo da Serra, or blue cheese (Stilton, Roquefort).



VINE
The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

HEIGHT
Up to 600 meters.

GRAPE VARIETIES
Touriga Franca (50%), Touriga Nacional (45%) and Tinta Roriz (5%)

SOIL
Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

TECHNICAL DETAILS
Alcohol 20%
pH 3,5
Total sugars 5,75 g/dm³
Reducing sugars 102 g/dm³

WINEMAKER
Carlos Alves



The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain in a horizontal position. This wine can be kept in bottle for an indefinite period, without any damage to the quality of its proprieties and character. Once opened, it should be decanted and consumed within 1 to 2 days. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. Best served at a temperature between 16 and 18°C.