



## Burmester 30 Years Old

Port Wine | Portugal

### 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).

### Soil

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

### Height

Up to 600 meters.

### Grape Varieties

Traditional grapes from Douro.

### Vinification

Hand-harvest at their best moment, the grapes are destemmed, crushed and vinified in a careful maceration with extraction of colour, tannins and pellicle aromas, complemented by permanent pumping-over during fermentation. This process takes place in vats at a controlled temperature between 28-30°C, until reaching the desired Baumé. At this phase grape brandy is added (benefit), originating a fortified wine. A wine of an exceptional quality, obtained by the lotation of several harvests, in order to acquire a complementarity of organoleptic characteristics typical of this style aged tawny. Matures in wood for variable periods of time in which the age mentioned on the label corresponds to the approximated average of the different wines age on the lot, expressing the character of the wine in what concerns the characteristics conferred by the ageing in oak casks.

### Tasting Notes

Deep brown colour with greenish hints. Complex and powerful nose, dominated by the strong presence of the dried fruits and spices, combined with a subtle and refined note of vanilla. In the mouth it is concentrated, silky and engaging. A wine with an irreprehensible structure, great character and an apothecotic finish.

### Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain up-right. As a natural product, the Port Wine is subject to create deposit when ageing. Once opened, it should be consumed within 4 to 6 months. 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. Slightly refreshed, it is the ideal choice to serve with appetizers like strong cheeses and pâtés. The velvety texture and the singular aromatic expression stand-out remarkably with main courses with dried fruits. Irresistible with a tureen of foie gras with aubergine and nuts. Wonderful choice to serve with a myriad of delicious caramel brownies, chocolate and pistachio pavé and nuts crostini with cheese chèvre. The multiplicity of possible harmonies is superb, having the consumer the pleasure to go in search of new flavours. Serve at a temperature between 12 and 14°C.

### Technical Details

Alcohol	20 %vol
pH	3,58
Total Acidity	4,77 g/dm <sup>3</sup>
Reducing Sugars	115,70 g/dm <sup>3</sup>

### Winemaker

Pedro Sá

