



# BURMESTER

## Burmester 40 Years Old White Porto

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

Fermentation in stainless-steel vats with pellicle maceration and pump-over at temperature between 16-18°C, oriented to produce white wines full of colour and structure, with sufficient phenolic compounds to support an extensive ageing in wood. The fermentation is interrupted by the adding of grape brandy (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 white. 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

Dense golden colour. Fascinating nose of dried fruits emerging citrine suggestions of orange peel and honey. Austere in style but dominated by elegance. Presents a remarkable intensity and a balanced acidity. A sensation of freshness that involves and is extended through the long and exuberant 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 2 to 4 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. Served slightly fresh, it is an aperitif of a great elegance. Combines wonderfully with rich appetizers like foie-gras, salted vol-au-vents, gratin scallops or mushrooms risotto. Despite its age, shows a remarkable freshness, being the ideal choice to be delighted with a caramelized burnt cream, a crepe of crispy custard or a spicy apple crumble. Combines perfectly with blue chesses, stilton type, being equally delicious when enjoyed on its own. The multiplicity of possible harmonies is superb, having the consumer the pleasure to go in search of new flavours. Serve at a temperature between 8 and 10°C.



### Technical Details

Alcohol	20,0 %vol
pH	3,53
Total Acidity	5,26 g/dm <sup>3</sup>
Reducing Sugars	108,90 g/dm <sup>3</sup>



### Winemaker

Pedro Sá

