



Burmester Colheita Porto 2003

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 aromas of the pellicles, 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, from a single harvest. Matures in wood for variable periods of time, never less than 7 years, being bottled afterwards by market requests.

Tasting Notes

Lively red colour with hints of brown. Magnificent aromas of caramelized milk fudge, dried fruit and fine spicy notes. Captivating, appealing, holder of a delicate texture and an endless finish. An outstanding Colheita, with fine character provided by the aging in wood casks.

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. To guarantee the plenitude of its freshness and quality, the wine shall be consumed preferentially with the shortest time in bottle. Slightly refreshed, expresses all the finesse and sophistication when combined with caramel desserts, dried fruits and spices, like caramel fondant with apple and ginger jelly, tatin tart, burnt cream and chesses of minimum intensity. Despite the age, the freshness remains. Extraordinary marriage with a refreshing tangerine parfait. The multiplicity of possible harmonies is amazing, having the consumer the pleasure to go in search of new flavours. Serve at a temperature between 12 and 14°C.

Technical Details

Alcohol	20,00 %vol
pH	3,53
Total Acidity	4,40 g/dm ³
Reducing Sugars	110,90 g/dm ³

 Winemaker Pedro Sá

