



## Burmester Extra Dry 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

The vinification process is based in a slight maceration with extraction of colour and aromas of the pellicles, complemented by the pressing of the grapes before fermentation. This occurs slowly in a running-off process in stainless-steel vats, under low and controlled temperatures (between 16-18°C), ensuring the consistency of fresh and aromatic style. The fermentation is interrupted by the adding of grape brandy (benefit), originating a fortified wine. Obtained by the lotation of wines with variable levels of maturation and source, lead through the ageing in stainless-steel and wood for a minimum of 3 years, resulting in a rich and balanced wine.



### Tasting Notes

Lively citrine-straw colour. Presents a rich and involving nose, full of fresh fruits aromas with melon hints, citrines and tropical fruits. In the taste it is fresh and varied, of an extraordinary acidity, elegant dryness and great volume. The fruity sensations, especially of lemon, melon and peach, are obvious through all the tasting.



### 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. An involving and refreshing option to start any meal. Served fresh or with ice, it is perfect with salted almonds and olives. Combines deliciously with light appetizers, like a salad with strawberries and spinach or a velvety salmon soufflé. 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	3,31
Total Acidity	4,07 g/dm <sup>3</sup>
Reducing Sugars	37,30 g/dm <sup>3</sup>



### Winemaker

Pedro Sá

