



## Burmester Vintage Porto 2000

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 mainly Touriga Franca and several grapes from vines with about 50 years old.



### Vinification

Hand-harvest at their finest, the grapes are destemmed, crushed and vinified in a careful maceration with extraction of colour, tannins and pellicle aromas, complemented by permanent pumping during fermentation. This process takes place in vats at a 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, being bottled between the second and third year after the harvest. Originally deep-red coloured, complex, full-bodied and with a remarkable ageing potential.



### Tasting Notes

Intense purple tone. Rich and concentrated nose of wild fruits, showing blackberry, redcurrant and raspberry. A powerful wine, rich, extremely structured, with solid and sweet tannins blended with the dense and juicy ripe fruit. Round, rich, chewy and unctuous flavours which converge in an apothecotic finish.



### Recommendations

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 2 to 3 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. The explosion of fruit and the singularity of the style justify the extraordinary marriage with rich chocolate desserts, like chocolate fondants with redcurrant sauce or black chocolate mousse. Blue or hard cheeses, "Serra da Estrela" type, are also an excellent combination. The exceptional quality of this wine makes it unique and worthy of being enjoyed alone or with a pleasant cigar. Serve at a temperature between 12 and 14 °C.



### Technical Details

Alcohol	20 %vol
pH	3,74
Total Acidity	4,62 g/dm <sup>3</sup>
Reducing Sugars	96,20 g/dm <sup>3</sup>



### Winemaker

Pedro Sá

