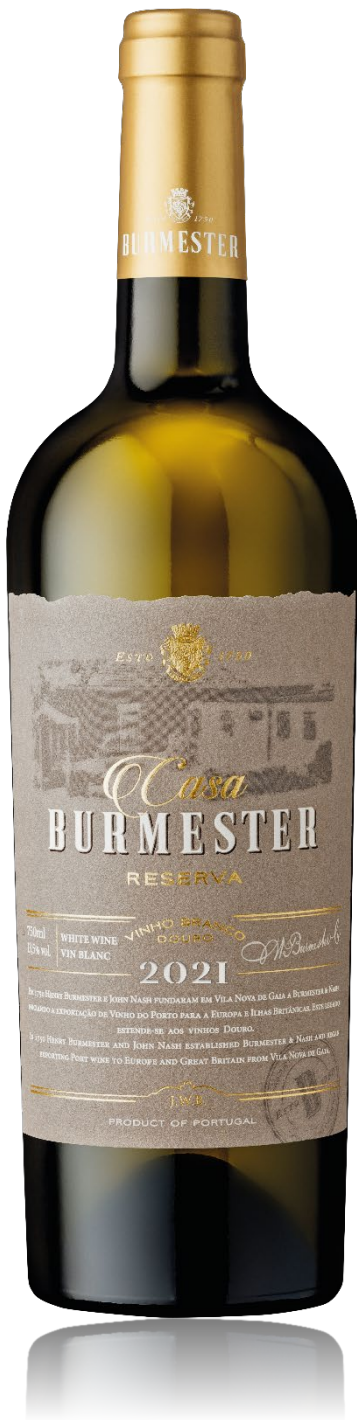


BURMESTER

A MATTER OF CHARACTER

CASA BURMESTER WHITE RESERVA

DOURO DOC WINE | PORTUGAL



Most of the grapes were completely destemmed before crushing but a small part was gently pressed using full bunches. Fermentation took place in new French oak barriques as well as second year barrels having also used some older seasoned oak. The 2021 was aged for 6 months in oak, with extended lees contact, having undergone frequent *bâtonnage*.



A Reserva with great elegance and character, remarkable for its appealing notes of yellow fruit and fresh herbs. A vibrant and fresh wine that is full and powerful and delivers delicate notes of smoke which enhance its complexity. It shows good structure and a long and refreshing finish.



Pair with cooked seafood, oily fish and white meat.



VINE
Grapes from the sub-regions of Cima Corgo and Douro Superior (Quinta do Arnozelo)

GRAPE VARIETIES
Gouveio, Rabigato and Viosinho.

SOIL
Schistous

TECHNICAL DETAILS
Alcohol 13%
pH 3,32
Total acidity 6,0 g/dm³
Total sugars 0,6 g/dm³

HEIGHT
550 metres

WINEMAKER
Ricardo Macedo



Store in a cool and dry place, sheltered from light and temperature fluctuations. Keep the bottle in a horizontal position. Best served at a temperature between 10-12°C.