



Casa Burmester Reserva 2010



Region
Portugal, Douro

Soil
Schistose.

Grape Varieties
Touriga Nacional, Touriga Franca, Tinta Roriz

Vinification
Alcoholic fermentation in stainless-steel vats at temperatures between 27-29C, Malolatic fermentation in stainless-steel vats, followed by ageing for 12 months in new French and American oak barrels of 225 liters.

Bouquet
Great aromatic presence and extremely balanced. Marked by notes of spices, with exuberant fruity aromas and delicate floral notes.

Taste
Very silky, impressive in its freshness and depth with very present tannis. Excellent volume with a delightful and very long finish.

Food Pairings
Ideal with red and game meats and also with cheese serving at a temperature between 16 and 18C.

Alcohol
14,0% vol.

CODE SAQ : +12457366



REPRÉSENTÉ PAR MOSAIQ INC.

Tél. : 514.676.1433 | Télécopieur : 514-696-7805 | Courriel : info@mosaiq.ca | Web : www.mosaiqinc.com