



**BURMESTER**

*M. Burmester & Co.*



# Introduction

*M. Burmester & Co.*

In 1730 Henry Burmester and John Nash established a cereal trading company in London under the name of Burmester & Nash, and **in 1750 they began exporting Port wine to Europe and Great Britain from Vila Nova de Gaia.**

The company was dissolved at the end of 18th century and Henry Burmester's son, together with his two sons Frederick and Edward, set up a new Port wine company, calling it H. Burmester & Sons.

In 1880 the name of the company was changed to J.W. Burmester & Cia., the name it retains to this day.

Casa Burmester was bought by the Amorim family in 1999, who sold it to Sogevinus Fine Wines S.A. **in 2005. Sogevinus have since continued to assure the company's success and the brand's quality.**

# Sogevinus Quinta's





# Quinta de Arnozelo



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"A vine-strewn slope gazing down at the river and up to the heavens..."

Miguel Torga, in Grape Haverst, 1945

The origins of Quinta do Arnozelo go back to pre-historic times. The stone olive lagar (ancient press) is evidence that the fertile land where Quinta do Arnozelo now stands, was already being farmed in the time of the Roman empire.

Located on the left bank of the Douro river, between S. João da Pesqueira and V.N. Foz Côa, Quinta do Arnozelo is one of the most famous areas of the Demarcated Sub Region of Douro – the Upper Douro – and enjoys the benefits of a microclimate that confers its produce with a unique character.

The vines are spread over 247 acres of both traditional and modern terraces, stretching from the top of the hill at an altitude of 990 feet right down to the river Douro. The predominant varieties are the Douro grapes Touriga Nacional (about 50%), and Touriga Francesa, Tinta Roriz and Tinto Cão; there are also small parcels of Tinta Barroca and Tinta Amarela.



# Port in one page

## RUBY

AGED IN VATS. LESS CONTACT  
WITH THE WOOD. FRUITIER  
AND REDDISH COLOUR.

### **Fine ruby**

2 TO 3 YEARS IN OAK VATS AND STAINLESS STEEL VATS. AGED IN VATS, LESS CONTACT WITH THE WOOD.  
FRUITIER AND REDDISH IN COLOUR.

### **LBV**

4 TO 6 YEARS IN OAK VATS AND STAINLESS STEEL VATS.

### **Vintage**

2 TO 3 YEARS IN OAK VATS AND WILL CONTINUE TO AGE IN BOTTLE.

## TAWNY

SMALLER SEASONED OAK  
RESULT IN DELICATE TAWNY  
COLOURED PORTS.

### **Fine Tawny**

3 TO 4 YEARS IN WOODEN CASKS, REFERRED TO AS "PIPAS".

### **Aged Tawnies**

A BLENDED PORT WITH 10, 20, 30 OR MORE THAN 40 YEARS AGEING IN SEASONED OAK CASKS.

### **Reserve Tawny**

7 YEARS IN SEASONED OAK CASKS.

### **Colheita**

MINIMUM OF 7 YEARS IN SEASONED OAK CASKS AND THEN BOTTLED TO ORDER.

## WHITE

FRESH, FRUITY AND INTENSELY  
AROMATIC.

### **Aged White**

A BLENDED WHITE PORT WITH 10, 20, 30 OR MORE THAN 40 YEARS AGEING IN SEASONED OAK CASKS.

### **Lágrima | Extra Dry | Fine White**

3 TO 4 YEARS IN A COMBINATION OF LARGE WOODEN VATS AND STAINLESS STEEL TANKS.

## ROSÉ

3 YEARS IN A COMBINATION OF LARGE WOODEN VATS AND STAINLESS STEEL TANKS.

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# Classic Portfolio

*M. Burmester & Co.*



Oenological knowledge of the present is allied to the experience of the past.



Exceptionally fresh and fruity bouquet delivers a unique palate: robust, lively and persistent.



Velvety, round and remarkably engaging.



Shows great freshness, good balance and sophisticated elegance.



Fresh and sundry, with remarkable acidity, elegant dryness and great body.

*Burmester & Co*





Portfolio  
Reserves  
Y.O.Tawny  
(Blending)



These category contain high quality wines.



Intense aromas of dried fruit and spice, notes of toffee and a hint of toast. In the mouth it is full-bodied.



Delicate and young, this wine reveals a fruity and intense character, silky and warm on the palate.

*M. Burmester & Co.*



Deep red in colour, with faint violet hues. An attractive and fragrant nose, with prevailing aromas of ripe red fruit, notes of balsamic and hints of mint. In the mouth it is firm and intense.



The flavors of a unique terroir in the world elevated by the primacy of the art of blending.



Ageing Tawny- Complex and powerful, showing intense aromas of dried fruit, delicate notes of spice and sweet hints of honey.

*M. Burmester & Co.*



# Portfolio Colheitas

*M. Barmes & Co.*

A wine of exceptional quality elegance and sophistication.



## AWARDS

Decanter World Wine Awards - Gold

Wines of Portugal Challenge - Great Gold

Robert Parker - 95 pts

Jancis Robinson - 17,5 pts

Wine Enthusiast - 96 pts

## TASTING NOTE

An appealing amber colour. Elegant and distinctive, with prevailing notes of dried fruit, orange candied peel and a charming touch of spice. Creamy and silky on the palate, surprisingly fresh and with remarkable body. A sophisticated Colheita with the stamp of Casa Burmester. A long and irresistible finish.

*Casa Burmester*



A wine of exceptional quality elegance and sophistication.



1989 - Very hot summer. Early harvest, with ideal climatic conditions.

*J.M. Burmester & Co.*

## AWARDS

Concours Mondial de Bruxelles - Gold

International Wine & Spirits Competition - Gold

Berliner Wein Trophy - Gold

Robert Parker - 93 pts

Wine Enthusiast - 93 pts

## TASTING NOTE

An attractive olive-ochre colour. Excellent aromatic character – a complex blend of dried fruit, spice and notes of vanilla. Smooth and velvety on the palate. A wine of great elegance and freshness, with remarkable body and structure that extend into a long and lively finish.



# Portfolio Vintages

*J.M. Barmes & Co.*

CHAMPAGNE 1000

A wine of exceptional quality elegance and sophistication.



#### HARVEST 2016

*"It was a particularly challenging year. We really had to make use of our profound knowledge of the grapes and vines, as each variety and each plot of vineyard developed at a different pace. Being patient and waiting for the right time was worth it, as demonstrated by the exceptional results we achieved with our various wines",* explained **Carlos Alves, Port winemaker at Sogevinus.**

#### TASTING NOTE

Ruby color. Exuberant aromas of red fruit, black currants, rock-rose and light notes of peppermint camphor. Extremely elegant and delicate, in keeping with the profile of the house's wines, it has firm structure, excellent flavors of ripe fruit and acidity. A long and harmonious finish.

*M. Burmester & Co.*



ESTD 1750  
**BURMESTER**



WINE - MODERATION IS  
NOT AN OPTION

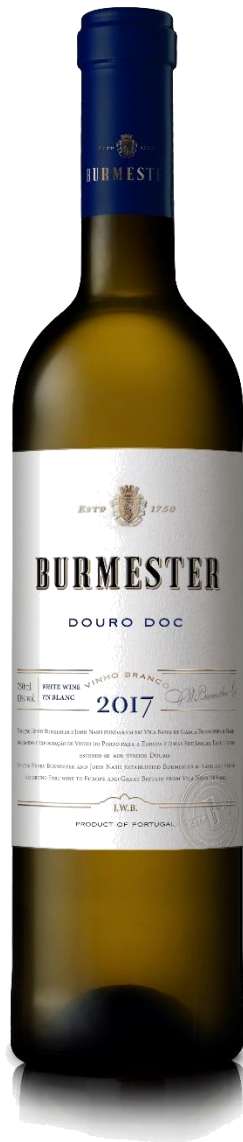
*M. Burmester & Co.*

[www.burmester.pt](http://www.burmester.pt)



# Portfolio SW

These category contain high quality wines.



## VINIFICATION

Complete destemming and crushing. Running-off method, with fermentation in stainless steel vats at a controlled temperature of 14°C for 15 days.

## GRAPE VARIETIES

Malvasia Fina, Gouveio, Rabigato.

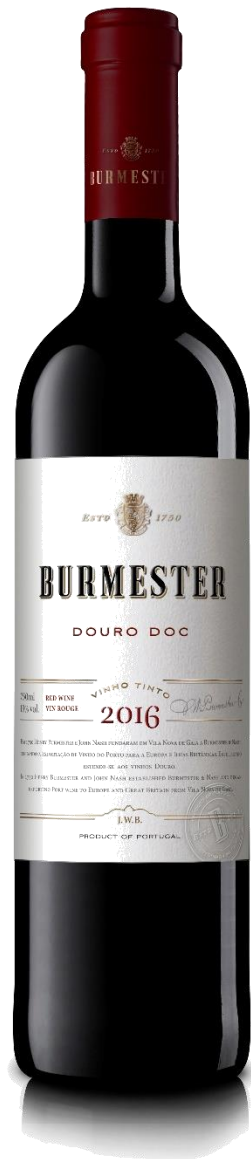
## TASTING NOTE- WHITE 2017

An exuberant and intense bouquet, with dominant and elegant notes of mineral and citrus, a touch of flower and fresh white and yellow tree fruit. A complex ensemble, yet subtle and balanced. Engaging on the palate, laden with fruit and delicacy. A fine and long finish.

*M. Burmester & Co.*



These category contain high quality wines.



## VINIFICATION

Complete destemming and crushing. Fermentation in stainless steel vats for 10 days at a controlled temperature between 25 and 26°C. Matures for 9 months in French and American oak barrels of 225 litres.

## GRAPE VARIETIES

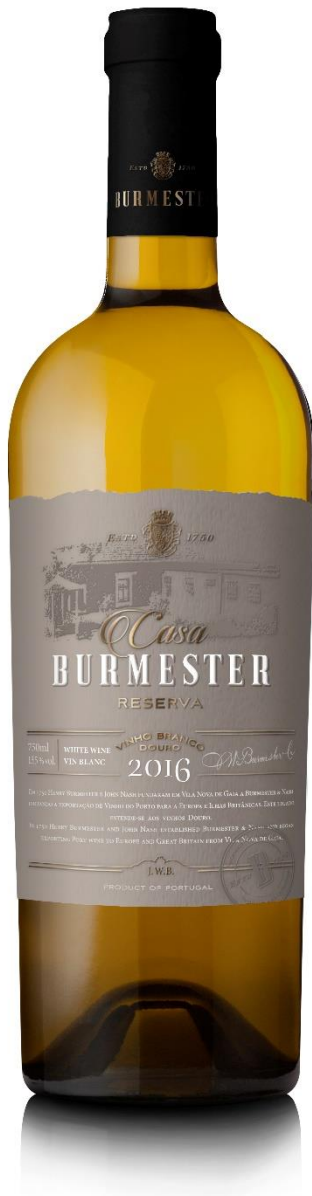
Touriga Nacional, Touriga Franca, Tinta Roriz.

## TASTING NOTE – RED 2016

A nose packed with aromas of red and black fruit, faint notes of floral and mineral well blended with sweet notes of wood. Shows good structure and remarkable complexity in the mouth. The tannins confer strength in a discrete and well-balanced whole. A long and elegant finish.

*Burmester*

The flavors of a unique terroir in the world elevated by the primacy of the art of blending.



## VINIFICATION

Complete destemming and crushing. Fermentation is new and 2 year-old French oak barrels, followed by ageing for 6 months using the "battonage" method.

## GRAPE VARIETIES

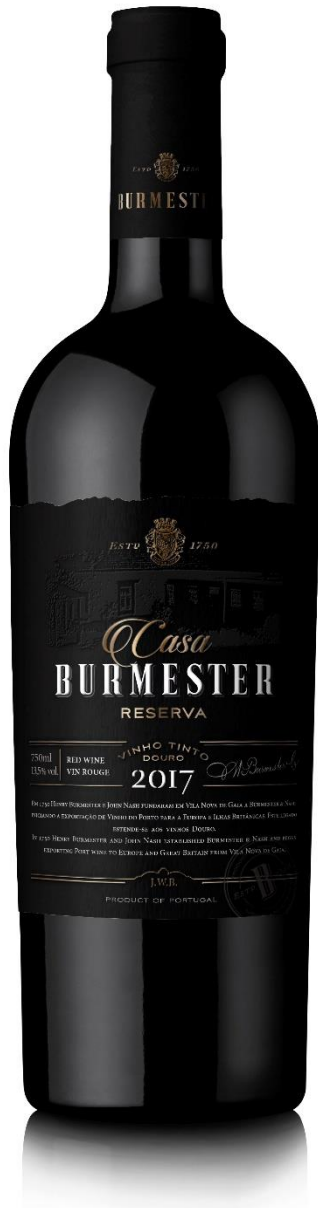
Gouveio, Rabigato, Viosinho.

## TASTING NOTE– **WHITE RESERVA 2015**

This Reserva is a wine of excellent character and freshness, surprising in its pleasant smokiness and intense aromas of tree fruit. Full-bodied and structured on the palate, it reveals remarkable acidity and minerality, with toasty hints of the 300 litre French oak barrels used in its fermentation and ageing. A wine with great depth. A long and persistent finish.

*Casa Burmester*

The flavors of a unique terroir in the world elevated by the primacy of the art of blending.



## VINIFICATION

Complete destemming and crushing. Alcoholic fermentation in stainless steel vats at a temperature between 25 and 28°C. Malolactic fermentation in stainless steel vats, followed by ageing in new French and American oak barrels of 225 litres for 12 months.

## GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinta Roriz.

## TASTING NOTE– **RED RESERVA 2014**

A complex nose of black fruit combined harmoniously with notes of spice and light hints of smoke. On the palate it reveals an extraordinary silky and elegant texture, with firm tannins and remarkable acidity, unravelling into a long and fresh finish.

*Casa Burmester*



# The oenological knowledge of exploring a monocasta.



## VINIFICATION

Complete destemming and crushing. Maceration over 3 days at 6°C, then alcoholic fermentation in stainless steel vats at a temperature of 25°C, followed by post-fermentative maceration for 15 days. Matures in new French oak barrels of 225 litres for 12 months.

## TASTING NOTE– **TOURIGA NACIONAL 2011**

With an intense violet hue, this wine reveals fragrant notes of oak and delicate hints of flowers amidst exuberant aromas of ripe fruit. A superb and sophisticated ensemble, in which the round and ripe tannins and fullness in the palate really stand out – a perfect example of this noble grape, Touriga Nacional. A Reserva that is balanced and fully fresh, with a long and enduring finish.

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