

















# SOGEVINUS CALEM

## Burmester Colheita 2009

**\$53.75**

\* Suggested retail price



	Product code	15225561
	Licensee price	\$46.75
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Aperitif wine
	Country	Portugal
	Regulated designation	Denominação de origem controlada (DOC)
	Region	Douro
	Appellation	Douro
	Varietal(s)	Touriga Franca 25 %
	Varietal(s)	Touriga Nacional 25 %
	Varietal(s)	Tempranillo 25 %
	Varietal(s)	Tinta barroca 25 %
	Alcohol percentage	20%
	Colour	Red



### ABOUT THIS WINERY

Sogevinus Group Mission is the production and trade of prestigious and high quality Port and Douro DOC Wines with a Vision to reach excellence and introduce new dynamics to the sector. For that, it bets in the vertical integration of the whole process, from the vineyards to the table of the appreciator.

### PRODUCTION NOTES

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine.