

JUSTINO'S MADEIRA

FINE MEDIUM RICH



Wine Profile

WINE STYLE: Fine Medium Rich | 3 Years Old.

DENOMINATION: DOP Madeira (Denominação de Origem Protegida).

GEOGRAPHICAL LOCATION: Madeira Island (Portugal). Situated in the Atlantic Ocean, about 900 Km south-west of Lisbon and 600 Km west, from the North African coast.

SOIL TYPE: Several mixtures of soils derived mainly of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates.

CLIMATE: The geographical position and mountains landscape allows a very pleasing climate.

Temperatures are about 22°C in the summer and about 16°C during the winter. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude.

PRINCIPAL GRAPE GROWING AREA: Estreito de Câmara de Lobos, Câmara de Lobos, Ponta Delgada and São Vicente.

GRAPE VARIETIES: Mainly Tinta Negra.

VINE TRAINING SYSTEM: Latada (traditionally low trellises formed by wire horizontal structures laid over trellis post, usually wood or iron).

HARVEST PERIOD: Starting mid September concluding the 2nd week of October.

HARVEST METHOD: Manually in several-weekly selections, according to grape ripeness.

VINIFICATION: The grapes are totally destemmed and crushed. Fermentation is carried out with maceration skins at controlled temperature (28 to 32°C) in stainless steel tanks. The juice is frequently pumped over the cap for about 4 to 5 days, in order to extract colour and aroma compounds. Fermentation is arrested by addition of neutral grape spirit (96% minimum) in order to maintain the desired sweetness degree. Vinification is made in strict accordance with traditional methods.

AGEING/MATURATION: Blend of young Madeira submitted to a unique heating process known as Estufagem (45 - 50°C during 3 months). After estufagem and before bottling the wine was aged in oak casks and/or blended with wines matured in casks for more than 3 years old.

BOTTLING DATE: At the moment of being shipped to the market.

SENSORY CHARACTERISTICS / TASTING NOTES:

Appearance: Translucent, with some darker chestnut tones.

Nose | Taste: A pleasant and intense aroma, with molasses and caramel notes.

Molasses, caramel, maple syrup notes on palate finishing with a medium/long finish.

TECHNICAL WINE ANALYSIS:

Alcohol: 19% vol.

Total Acidity: 5.10 g/l (as tartaric acid).

Total Sugar: 82.9 g/l

RECOMMENDED SERVING TEMPERATURE: 15° - 18°C.

SERVING SUGGESTION/FOOD PAIRINGS: Does not require decanting. Can be thoroughly enjoyed on its own, but is also a good match with cheese or medium sweet desserts. Excellent with fruit salads, chocolate, petit fours and coffee.

STORAGE: The bottle should be kept in vertical position, away from the light, and in an atmosphere of moderate and unchanging temperature.

AGE ABILITY (SERVE UNTIL): Undetermined. After bottled opening the wine will keep for several months in good conditions.

WINEMAKER: Dina Luís / Juan Teixeira