

# JUSTINO'S MADEIRA

## FINE RICH



### Wine Profile

**WINE STYLE:** Fine 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 2<sup>nd</sup> 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 2 to 3 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:** Attractive deep amber colour, brilliant and clean.

**Nose | Taste:** Elegant aroma, rich, ripe on the nose with hints of grapefruit, coffee and caramel. Very fruity, luscious, fragrant with hints of molasses and spicy notes. Full bodied, round texture with appealing and attractive aftertaste.

#### TECHNICAL WINE ANALYSIS:

**Alcohol:** 19% vol.  
**Total Acidity:** 5.50 g/l (as tartaric acid).  
**Total Sugar:** 105 g/l

**RECOMMENDED SERVING TEMPERATURE:** 18° - 20°C.

**SERVING SUGGESTION/FOOD PAIRINGS:** Requires no decanting. Excellent served as a dessert, with rich foods, chocolate, petit fours, coffee, cheeses and a splendid after dinner drink. Superb when served in a large glass over ice with lemon peel. Also chef's favorite for enhancing rich sauces.

**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



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