

JUSTINO'S MADEIRA

RESERVE 5 YEARS OLD

FINE RICH



Wine Profile

WINE STYLE: Reserve | Fine Rich | 5 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 grapes 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 wines submitted to a unique heating process known as *Estufagem* (45 - 50°C during 3 months). After *estufagem* the wine was aged for at least 5 Years in old oak casks until its bottling.

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

SENSORY CHARACTERISTICS / TASTING NOTES:

Appearance: Brilliant amber colour.

Nose | Taste: Elegant and complex aroma with hints of vanilla and raisins. Rich, soft texture and well balanced. Long and pleasant chocolate note on the finish.

TECHNICAL WINE ANALYSIS:

Alcohol: 19% vol.

Total Acidity: 8.39 g/l (as tartaric acid).

Total Sugar: 108.8 g/l

RECOMMENDED SERVING TEMPERATURE: 18° - 20°C.

SERVING SUGGESTION/FOOD PAIRINGS: Requires no decanting. Excellent with tropical fruits, dark chocolate, praline, petit fours, cakes, honey cake (*bolo de mel*) and butter biscuit.

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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