

# JUSTINO'S MADEIRA

## FINE DRY



### Wine Profile

**WINE STYLE:** Fine Dry | 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, crushed and pressed. The must obtained was then allowed to ferment at controlled temperature in stainless steel tanks. Fermentation is stopped after 8 or 10 days by addition of neutral grape spirit 96° 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 a shiny golden colour.

**Nose | Taste:** Elegant aroma with hints of dried fruits, apple and crystalized citric fruits. Tangy acidity and a walnut note on the finish.

### TECHNICAL WINE ANALYSIS:

**Alcohol:** 19% vol.

**Total Acidity:** 5.30 g/l (as tartaric acid).

**Total Sugar:** 45 g/l

**RECOMMENDED SERVING TEMPERATURE:** 9° - 11°C.

**SERVING SUGGESTION/FOOD PAIRINGS:** Does not require decanting. The soft, delicate and elegant fruit qualities of this dry Madeira make it suitable for serving slight chilled as an aperitif, with olives, roasted almonds, canapés of smoked salmon, sushi, caviar, tuna, light soups, salads, ham, dry fruits as almonds and walnuts.

**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