

JUSTINO'S MADEIRA

COLHEITA

1998

Wine Profile

WINE STYLE: Colheita | Single Harvest | Fine Rich (Sweet)

HARVEST YEAR: 1998

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 and São Vicente.

GRAPE VARIETIES: 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 the 1st week September concluding the 1st week of October.

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

VINIFICATION: The grapes (selection of the best Tinta Negra grapes from 1998 harvest) are totally destemmed and crushed. Fermentation is carried out with maceration on the skins at controlled temperatures (28° to 32°C) in stainless steel containers. The juice is pumped over the cap frequently for about 2 to 3 days, in order to extract colour or aroma compounds from the skins. 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: Aged in American and French oak cask in the traditional "Canteiro" since harvest. After matured the wine underwent racking, fining and filtering before the blend was assembled and bottle.

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

SENSORY CHARACTERISTICS / TASTING NOTES:

Appearance: Clean and attractive medium deep amber colour.

Nose | Taste: Elegant aroma, rich, ripe on the nose with hints of molasses, crème brulee and walnuts notes.
Richly flavoured with dried fruit cake and burnt orange and caramel fruit flavours.

TECHNICAL WINE ANALYSIS:

Alcohol: 19% vol.

Total Acidity: 7.32 g/l (as tartaric acid).

Total Sugar: 120 g/l

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

SERVING SUGGESTION/FOOD PAIRINGS: Does not need decanting but benefits from aeration. Excellent with tropical fruits, dark chocolate, honey cake (*bolo de mel*), rich chocolates desserts, petit fours, pralines, butter biscuits, fruit cake, coffee desserts, strong flavoured cheeses and as a digestive or with 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



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