

JUSTINO'S MADEIRA

FULL RICH 3 YEARS OLD

Wine Profile

WINE STYLE: Full Rich (Sweet) - 3 Years Old.

DENOMINATION: D.O.C. Madeira.

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 permit a very pleasing climate. Temperatures are about 22°C in the summer and about 16°C during the winter. With its mild humidity, the weather of the island 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: Tinta Negra (95%) Complexa and others regional red varieties (5%).

VINE TRAINING SYSTEM: trellis (generally formed by wire horizontal structures laid over trellis post, usually wood or iron) or espalier (Guyot and unilateral or bilateral cordon).

HARVEST PERIOD: Starting the end of August concluding the 2nd week of October.

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

VINIFICATION: The grapes are destemmed and crushed. Fermentation is carried out with maceration on the skins at controlled temperatures in stainless steel containers. The juice is pumped over the cap frequently for about 2 or 3 days, in order to extract colour or aroma compounds from the skins. Fermentation is arrested by addition of wine alcohol (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* the wine was aged for 3 Years old in oak casks until its bottling.

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

SENSORY CHARACTERISTICS / TASTING NOTES:

Appearance: Attractive amber colour, brilliant and clean.

Nose: Elegant aroma, rich, ripe on the nose with hints of grapefruit, coffee and caramel.

Palate: Full bodied and round textured. Coffee and caramel, mellowed with appealing and attractive aftertaste.

TECHNICAL WINE ANALYSIS:

Alcohol: 19% vol.

Total Acidity: 5.8 g/l (as tartaric acid).

Total Sugar: 106.8 g/l

pH: 3.43 g/l

SERVING TEMPERATURE: 16° - 18°C.

SERVING SUGGESTION/FOOD PAIRINGS: Requires no decanting. Excellent with desserts, cheeses and a splendid after dinner drinks. Superb when served in a large glass over ice with lemon peel.

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: Juan Teixeira

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