

# JUSTINO'S MADEIRA

## COLHEITA

### 1996

#### Wine Profile

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

**HARVEST YEAR:** 1996

**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 1<sup>st</sup> week September concluding the 1<sup>st</sup> 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 1996 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:** Attractive and brilliant Medium deep amber colour.

**Nose | Taste:** Elegant aroma with hints of raisins, walnut cake and sugar syrup. Pleasant. Sweetness balanced by a vibrant acidity. Long and complex finish with notes of toasted walnut. Sweet and balanced palate of toasted almonds and long finish.

#### TECHNICAL WINE ANALYSIS:

**Alcohol:** 19% vol.

**Total Acidity:** 7.02 g/l (as tartaric acid).

**Total Sugar:** 140 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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