

JUSTINO'S MADEIRA

MALVASIA 10 YEARS OLD

Wine Profile

WINE STYLE: Malvasia (Rich / Sweet) - 10 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: São Jorge, Arco de São Jorge, Campanário and Porto Moniz.

GRAPE VARIETIES: Malvasia.

VINE TRAINING SYSTEM: Latada (traditionally low trellises formed by wire horizontal structures laid over trellis post, usually wood or iron) or Espalier.

HARVEST PERIOD: Starting mid September concluding the 2nd 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 2 to 3 days by addition of grape neutral 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" system. 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 brilliant deep amber colour.

Nose | Taste: Caramel, dark chocolate and toffee are the main themes in this sweet Madeira. Delicious and complex bouquet. Sweet, soft and richly textured with a mellow but strong character. Long and sweet aftertaste.

TECHNICAL WINE ANALYSIS:

Alcohol: 19% vol.

Total Acidity: 8.31 g/l (as tartaric acid).

Total Sugar: 108.7 g/l

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

SERVING SUGGESTION/FOOD PAIRINGS: Does not require decanting. Perfect with dark, rich chocolate, petit fours, pralines, honey cake (*bolo de mel*) and sweet desserts like mousses, cakes and truffles.

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



ESTABLISHED 1870
JUSTINO'S
MADEIRA

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