

# JUSTINO'S MADEIRA

## RESERVE 5 YEARS OLD

### FINE RICH

#### Wine Profile

**WINE STYLE:** Reserve | Fine Rich | 5 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 grapes ripeness.

**VINIFICATION:** The grapes are totally destemmed and crushed. Fermentation is carried out with maceration skins at controlled temperature (28 to 32°C) in stainless steel tanks. The juice is frequently pumped over the cap for about 2 to 3 days, in order to extract colour and aroma compounds. 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:** Blend of wines submitted to a unique heating process known as *Estufagem* (45 - 50°C during 3 months). After *estufagem* the wine was aged for at least 5 Years in old oak casks until its bottling.

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

#### SENSORY CHARACTERISTICS / TASTING NOTES:

**Appearance:** Brilliant amber colour.

**Nose | Taste:** Elegant and complex aroma with hints of vanilla and raisins. Rich, soft texture and well balanced. Long and pleasant chocolate note on the finish.

#### TECHNICAL WINE ANALYSIS:

**Alcohol:** 19% vol.

**Total Acidity:** 8.39 g/l (as tartaric acid).

**Total Sugar:** 108.8 g/l

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

**SERVING SUGGESTION/FOOD PAIRINGS:** Requires no decanting. Excellent with tropical fruits, dark chocolate, praline, petit fours, cakes, honey cake (*bolo de mel*) and butter biscuit.

**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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