

JUSTINO'S MADEIRA

VERDELHO 10 YEARS OLD

Wine Profile

WINE STYLE: Verdelho (Medium Dry) - 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: Seixal, Ponta Delgada, São Vicente and Arco de São Jorge.

GRAPE VARIETIES: Verdelho.

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 (16° to 18°C) in stainless steel tanks. Fermentation is stopped after 6 to 7 days 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" 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 amber gold colour with apple green rim.
Nose | Taste: Very delicate, fruity, almost flowery and refreshing bouquet.
Medium dry though richly flavoured. Long and dry finish with orange peel and honeyed notes.

TECHNICAL WINE ANALYSIS:

- Alcohol:** 19% vol.
Total Acidity: 7.90 g/l (as tartaric acid).
Total Sugar: 72.6 g/l

RECOMMENDED SERVING TEMPERATURE: 12° - 14°C.

SERVING SUGGESTION/FOOD PAIRINGS: Does not require decanting. Excellent for serving as an aperitif, with light creamy soups and consommés, Serrano ham, smoked game, mushrooms stuffed with garlic, pâtés and dried fruits as almonds and walnuts.

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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