

JUSTINO'S MADEIRA

RAINWATER 3 YEARS OLD

Wine Profile

WINE STYLE: Rainwater Medium Dry - 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, crushed and pressed. The must obtained was then allowed to ferment at controlled temperature in stainless steel tanks. Fermentation is stopped after 5 or 6 days 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: Pale yellow colour, brilliant and clean.

Nose: Elegant aroma with hints of dried fruits.

Palate: Appealing flavours of caramel followed by a tangy acidity and a walnut note on the finish.

TECHNICAL WINE ANALYSIS:

Alcohol: 19% vol.

Total Acidity: 5.6 g/l (as tartaric acid).

Total Sugar: 62.9 g/l

pH: 3.39 g/l

SERVING TEMPERATURE: 9° - 10°C.

SERVING SUGGESTION/FOOD PAIRINGS: Requires no decanting. Serve slightly chilled or over ice with lemon peel. Its dryness and lightness makes it an excellent aperitif.

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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