

Verdelho Madeira 10 Years Old

JUSTINO'S MADEIRA WINES, MADEIRA, PORTUGAL



HARVEST & VINTAGE NOTES

VINEYARD LOCATIONS: Seixal, Ponta Delgada, São Vicente and Arco de São Jorge.

SOIL TYPE: Several mixtures of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates.

CLIMATE: Average temperatures of 72°F in the summer and about 61°F during the winter. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude.

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

HARVEST: Harvested manually mid-September to mid-October in weekly selections according to grape ripeness.

VINIFICATION: Grapes are totally destemmed, crushed and pressed. The must was then fermented at controlled temperature (61°–64°F) 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. Made in strict accordance with traditional methods.

AGING: Aged in American and French oak cask in the traditional “Canteiro” system. After aging, it is racked, fined and filtered before the blend was assembled and bottled.



ESTABLISHED 1870

JUSTINO'S
MADEIRA WINES

WINEMAKERS: Dina Luís and Juan Teixeira

GRAPES: Verdelho

ALCOHOL: 19%

RESIDUAL SUGAR: 72.6 g/L

TOTAL ACIDITY: 7.9 g/L
as tartaric acid

RECOMMENDED SERVING TEMPERATURE: 54°F–57°F

STORAGE: Store upright, away from light, at a steady temperature

