

# Colheita Madeira 1998

JUSTINO'S MADEIRA WINES, MADEIRA, PORTUGAL



## HARVEST & VINTAGE NOTES

**VINEYARD LOCATIONS:** Estreito de Câmara de Lobos, Câmara de Lobos and São Vicente.

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

**CLIMATE:** Avg temps 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:** Espalier or Latada

**HARVEST:** Harvested manually the first week of September to the first week in October in several weekly selections according to grape ripeness.

**VINIFICATION:** The best Tinta Negra grapes from the 1998 harvest are destemmed and crushed. Fermentation is carried out with maceration at controlled temperatures (82°–90°F) in stainless. The juice is pumped over the cap frequently for 2–3 days, in order to extract color or aroma compounds from the skins. Fermentation is stopped by addition of neutral grape spirit (96% minimum). 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:** Colheita

**ALCOHOL:** 19%

**RESIDUAL SUGAR:** 89.8 g/L

**TOTAL ACIDITY:** 7.32 g/L  
as tartaric acid

**RECOMMENDED SERVING  
TEMPERATURE:** 65°F–68°F

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

