

Fine Dry Madeira

JUSTINO'S MADEIRA WINES, MADEIRA, PORTUGAL



HARVEST & VINTAGE NOTES

VINEYARD LOCATIONS: Estreito de Câmara de Lobos, Câmara de Lobos, Ponta Delgada and São Vicente

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

CLIMATE: Average temperatures of 72°F in the summer and 61°F during the winter. With its mild humidity, the island weather is classified as subtropical.

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

HARVEST: Harvested manually mid-September to mid-October in 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 in stainless steel tanks. Fermentation is stopped after 8 or 10 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.

AGING: The blend is submitted to a heating process known as Estufagem (113°-122°F) for 3 months. Then the wine is aged in oak casks and/or blended with wines matured in casks with an average age of more than 3 years.



ESTABLISHED 1870

JUSTINO'S
MADEIRA WINES

WINEMAKERS: Dina Luís and Juan Teixeira

GRAPES: Primarily Tinta Negra

ALCOHOL: 19%

TOTAL SUGAR: 45 g/L

TOTAL ACIDITY: 5.3 g/L
as tartaric acid

**RECOMMENDED SERVING
TEMPERATURE:** 48°F-52°F

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

