

# Fine Rich 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:** Grapes are totally destemmed, crushed and pressed. The must was then fermented at controlled temperature (82°-90°F) in stainless steel tanks. The juice is frequently pumped over the cap for about 2 to 3 days, in order to extract color and aroma compounds. 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:** 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:** 105 g/L

**TOTAL ACIDITY:** 5.5 g/L  
as tartaric acid

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

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

