

# Reserve Fine Rich Madeira 5 Years Old

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 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)

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

**VINIFICATION:** The grapes are destemmed and crushed. Fermentation is carried out with maceration skins at controlled temperature (82° to 90°C) 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 arrested 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 for at least 5 Years in old oak casks before bottling.



ESTABLISHED 1870

**JUSTINO'S**  
MADEIRA WINES

**WINEMAKERS:** Dina Luís and Juan Teixeira

**GRAPES:** Tinta Negra

**ALCOHOL:** 19%

**RESIDUAL SUGAR:** 108.8 g/L

**TOTAL ACIDITY:** 8.39 g/L  
as tartaric acid

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

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

