

JUSTINO'S MADEIRA

VERDELHO

1954



Wine Profile

WINE STYLE: Frasqueira | Garrafeira

HARVEST YEAR: 1954

DENOMINATION: DOP Madeira (Denominação de Origem Protegida).

GEOGRAPHICAL LOCATION: Madeira Island (Portugal). Situated in the Atlantic Ocean, about 900 Km south-west of Lisbon and 600 Km west, from the North African coast.

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

CLIMATE: The geographical position and mountains landscape allows a very pleasing climate. Temperatures are about 22°C in the summer and about 16°C during the winter. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude.

PRINCIPAL GRAPE GROWING AREA: Ponta Delgada and Seixal.

GRAPE VARIETIES: Verdelho

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

HARVEST PERIOD: September | October 1954.

HARVEST METHOD: Manual.

VINIFICATION: The grapes crushed and pressed. The must obtained was fermented in oak barrels with 650 capacity. Fermentation is stopped by addition of grape spirit in order to maintain the desired sweetness degree. Vinification is made in strict accordance with traditional methods.

AGEING/MATURATION: Aged in old American oak casks (650L) in the traditional "Canteiro" system.

LAST BOTTLING DATE: 25.02.2016 (311 bottles 75cl.)

SENSORY CHARACTERISTICS / TASTING NOTES:

Appearance: Medium deep amber with green rim.

Nose | Taste: Very delicate, fruity, almost flowery and refreshing bouquet.
Broad and powerful. Nut, marmite and toffee flavours. Rustic in style, almost bone-dry and austere.
Good concentration, racy acidity with long finish.

TECHNICAL WINE ANALYSIS:

Alcohol: 19% vol.

Total Acidity: 11.07 g/l (as tartaric acid).

Total Sugar: 68.0 g/l

RECOMMENDED SERVING TEMPERATURE: 18°C - 22°C.

SERVING SUGGESTION/FOOD PAIRINGS: Does not require decanting. Serve well together with dried fruits, cigars or on its own.

STORAGE: The bottle should be kept in vertical position, away from the light, and in an atmosphere of moderate and unchanging temperature.

AGE ABILITY (SERVE UNTIL): Undetermined. After bottled opening the wine will keep for several months in good conditions.



ESTABLISHED 1870
JUSTINO'S
MADEIRA

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