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| Grape Varieties | 100% Terrantez |
| Winemaker | Juan Teixeira, Dina Luís |
| Closure | Natural Cork |
| ABV | 20% |
| Residual Sugar | 72g/L |
| Acidity | 9g/L |
| Wine pH | 3.26 |
| Bottle Sizes | 37.5cl |

PRODUCER

Justino's is one of the oldest producers of Madeira, having been in existence since 1870, when it was known as Justino Henriques. Today, Justino's is owned by the French company La Martiniquaise, which built a modern winery in Cancela, Santa Cruz. With these facilities, they sought to combine traditional vinification practices with the most advanced technology. Fruit is sourced from all over the island, with only the best areas and vineyards selected for the different grape varieties. The robustness and longevity of Madeira, even once opened, allows for endless experimentation with food pairings and drinking occasions.

VINEYARDS

Justino's source their grapes from vineyards located in Estreito de Câmara de Lobos, Câmara de Lobos and São Vicente. Almost all of the vines are planted on miniscule terraces, known as 'poios' and are pergola trained, which is the traditional way in Madeiran viticulture. Of volcanic origin, the composition of the soils varies depending on the altitude of the vineyard. Most of the island's soil is made up of basaltic matter. At low altitudes the soils are darker and more compact, indicating high levels of iron, while at higher altitudes, trachytic rocks with their rough, gritty surface are more evident.

VINTAGE

Fruit was picked between September and October.

VINIFICATION

The grapes were destemmed, crushed and pressed. The must obtained was fermented in 650 litre oak barrels. Fermentation was stopped after six to seven days by the addition of neutral grape spirit in order to maintain the desired sweetness degree. Vinification was made in strict accordance with traditional methods. The Terrantez was aged in very old oak casks in the traditional "Canteiro" system. After maturation, the wine underwent racking, fining and filtering before the blend was assembled and bottled.

TASTING NOTES

Medium deep amber colour with a subtle hint of green. A very elegant nose, with walnut and hazelnut aromas complemented with a mineral vein. Broad and powerful, the wine is medium dry, finishing with dried fruit notes, vanilla and a bracing acidity. Beautifully concentrated with a long finish.

AWARDS

Sommelier Wine Awards 2020, Silver

International Wine Challenge 2019, Madeira Trophy