

Justino's Madeira,
Colheita Tinta Negra 1999
Madeira, Portugal



Grape Varieties	100% Tinta Negra
Winemaker	Dina Luis / Juan Teixeira
Closure	Natural Cork
ABV	19%
Residual Sugar	106g/L
Acidity	6.22g/L
Wine pH	3.56
Bottle Sizes	37.5cl,75cl

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 sources 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

The temperature during the growing season was moderate, with some fluctuations throughout the harvest. Rainfall caused some damage at the end of September (especially on the north coast of the island) but did not effect quality. The selection of the best grapes allowed Justinos to produce only 30,000 litres of Colheita from Tinta Negra selected from the north and south coast of the island.

VINIFICATION

The best grapes are completely destemmed and crushed. Fermentation took place with maceration on the skins at controlled temperatures (28° to 32°C) in stainless steel. The must is pumped over the cap frequently for 2 to 3 days, in order to extract colour or aroma compounds from the skins. Fermentation is arrested by addition of neutral grape spirit (96% minimum) in order to maintain the desired sweetness (120g/l). The wine is then aged in a combination of French and American oak barrels, through the traditional 'canteiro' method.

TASTING NOTES

Brilliant and attractive medium deep amber colour. Elegant and complex aroma, rich, ripe on the nose with hints of molasses, honey cake, caramel, walnuts and hot honey. Richly flavoured with pronounced caramel fruit flavours.

AWARDS

Sommelier Wine Awards 2018, Silver