

Justino's Madeira,
5-Year-Old Fine Rich Reserve NV
Madeira, Portugal



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.

VINIFICATION

The grapes were destemmed, crushed and pressed. The must obtained was then allowed to ferment at a controlled temperature (16°C) in stainless steel tanks and the juice was frequently pumped over the cap for two or three days to extract colour and aroma compounds from the skins. Fermentation was stopped by the addition of a neutral spirit (96%) in order to maintain the desired sweetness, in this case 107.3 g/l. The blended wine was then transferred to a unique heating process known as 'Estufagem' (45-50°C for three months). After this, the wine was aged for five years in old oak casks, before bottling.

TASTING NOTES

Brilliant amber in colour. Elegant and complex aromas with hints of vanilla and raisins. On the palate, the texture is rich and soft. Well balanced, with long and pleasant caramel notes to finish.

Grape Varieties	100% Tinta Negra
Winemaker	Juan Teixeira
Closure	Natural Cork
ABV	19%
Residual Sugar	107.3g/L
Acidity	8.6g/L
Wine pH	3.31
Bottle Sizes	37.5cl, 75cl
Notes	Vegetarian, Vegan