

Justino's Madeira,  
**10-Year-Old Sercial NV**  
Madeira, Portugal



Grape Varieties	<b>100% Sercial</b>
Closure	<b>Natural Cork</b>
ABV	<b>19%</b>
Residual Sugar	<b>59g/L</b>
Acidity	<b>7.5g/L</b>
Wine pH	<b>3.34</b>
Bottle Sizes	<b>37.5cl, 75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 (Jardim da Serra), Seixal, Porto Moniz, Ponta Delgada, São Vicente and Arco de São Jorge. 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 of 16°C in stainless steel tanks. Fermentation was stopped after six or seven days by the addition of a neutral grape spirit (96%) in order to maintain the desired sweetness degree, in this case, 56.6g/l. Vinification occurred strictly in keeping with traditional methods, with the wine aged in old oak casks in the "Canteiro" system. After maturation the wine underwent racking, fining and filtering before the blend was assembled and bottled.

## TASTING NOTES

An attractive and clean gold colour with matured rim. The nose is delicate and complex with hints of dried fruits and lemon zest. Dry, crisp finish with hints of nuttiness and lingering soft fruits.

## AWARDS

International Wine Challenge 2020, Silver  
Sommelier Wine Awards 2016, Silver