

Justino's Madeira,
10-Year-Old Malvasia NV
Madeira, Portugal



Grape Varieties	100% Malvasia
Closure	Natural Cork
ABV	19%
Residual Sugar	110g/L
Acidity	7.1g/L
Wine pH	3.39
Bottle Sizes	37.5cl, 75cl
Notes	Vegetarian, Vegan

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 São Jorge, Arco de São Jorge, Campanário and Porto Moniz. Almost all of the vines are planted on miniscule terraces, known as 'poios' and are pergola or guyot trained, the former being 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 controlled temperature in stainless steel tanks. Fermentation was stopped after two to three days by the addition of a neutral grape spirit (96%) in order to maintain the desired sweetness degree, in this case, 123.2g/l. The wine was then aged in 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

Clean and brilliant deep amber colour. Dark chocolate and toffee aromas dominate the complex nose of this Madeira. Sweet, soft and richly textured with a mellow but strong character. The lingering finish is sweet with further hints of cocoa.