



MADEIRA WINE



WINE TYPE: 3 years. Half sweet

CASTA: Tinta Negra.

GEOGRAPHIC LOCATION: Madeira Island (Portugal). Atlantic Ocean

SOILE TYPE: Volcanic

VINEYARD LOCATION: DOP Madeira (Protected Designation of Origin)

AGEING: Approximately 12-36 months.

VINIFICATION:

Total destemming and crushing. Vinification with cellar maceration. Fermented entirely in stainless steel vats with temperature control and reassembly times. Interruption of fermentation, 2 to 4 days after the start of alcoholic fermentation, by adding neutralised alcohol (96°) in order to obtain the desired sugar content. Vinification according to traditional methods.

MATURATION | AGEING:

Steeping in stainless steel vats for 4 months, with temperature control (40 to 45°C) and timings. After ageing and before bottling, the wines are aged in oak casks and/or blended with wines aged for at least 3 years in oak barrels.

TESTS NOTES

APPEARANCE

- Elegant and intense aroma;
- Rich aroma of ripe fruit, sultanas and caramel;
- Smooth with notes of treacle and spices. Long and attractive aftertaste.

NOSE | FLAVOUR



ANALYTICAL RESULTS

Alcohol: 19% vol



Total Sugars: 90 g/l



Total acidity: 5.37 g/l



RECOMMENDED OPERATING TEMPERATURE:
15-18°C.



Baumé (Bé): 3.2

