

COLOMBO MADEIRA

BOAL 10 YEARS OLD



Wine Profile

WINE STYLE: Boal (Medium Rich) - 10 Years Old.

DENOMINATION: DOP Madeira (Denominação de Origem Protegida).

GEOGRAPHICAL LOCATION: Madeira Island (Portugal). Situated in the Atlantic Ocean, about 900 Km south-west of Lisbon and 600 Km west, from the North African coast.

SOIL TYPE: Several mixtures of soils derived mainly of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates.

CLIMATE: The geographical position and mountains landscape allows a very pleasing climate. Temperatures are about 22°C in the summer and about 16°C during the winter. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude.

PRINCIPAL GRAPE GROWING AREA: Calheta, Estreito da Calheta, Arco da Calheta, Estreito de Câmara de Lobos and Campanário.

GRAPE VARIETIES: Boal.

VINE TRAINING SYSTEM: Espalier or Latada (traditionally low trellises formed by wire horizontal structures laid over trellis post, usually wood or iron)

HARVEST PERIOD: Starting mid September concluding the 2nd week of October.

HARVEST METHOD: Manually in several-weekly selections according to grape ripeness.

VINIFICATION: The grapes are totally destemmed, crushed and pressed. The must obtained was then allowed to ferment at controlled temperature (16° to 18°C) in stainless steel tanks. Fermentation is stopped after 4 to 5 days by addition of neutral grape spirit (96% minimum) in order to maintain the desired sweetness degree. Vinification is made in strict accordance with traditional methods.

AGEING/MATURATION: Aged in American and French oak cask in the traditional "Canteiro" system. After matured the wine underwent racking, fining and filtering before the blend was assembled and bottle.

BOTTLING DATE: At the moment of being shipped to the market.

SENSORY CHARACTERISTICS / TASTING NOTES:

Appearance: Attractive and brilliant medium deep amber colour.

Nose | Taste: Intense flavours remembering dark chocolate, molasses and caramel.

Medium full bodied and a mouthful of very complex flavours of dried fruits, spices and nuts.

TECHNICAL WINE ANALYSIS:

Alcohol: 19% vol.

Total Acidity: 9.60 g/l (as tartaric acid).

Total Sugar: 89.8 g/l

RECOMMENDED SERVING TEMPERATURE: 15°C - 18°C.

SERVING SUGGESTION/FOOD PAIRINGS: Does not require decanting. Can be thoroughly enjoyed on its own, but is also a good match with cheese, fresh tropical fruits, cakes, fruit pies, butter cookies, cream cakes, fruit tarts and wild berries.

STORAGE: The bottle should be kept in vertical position, away from the light, and in an atmosphere of moderate and unchanging temperature.

AGE ABILITY (SERVE UNTIL): Undetermined. After bottled opening the wine will keep for several months in good conditions.

WINEMAKER: Dina Luís / Juan Teixeira



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