



ESTABLISHED 1870

JUSTINO'S MADEIRA

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WINE PROFILE



CATEGORY: *Frasqueira* | *Garrafeira*. **TYPE:** Medium Sweet.



HARVEST YEAR: 1978



DENOMINATION: DOP Madeira (Denominação de Origem Protegida).



GEOGRAPHICAL LOCATION: Madeira Island (Portugal). Atlantic Ocean.



SOIL TYPE: Volcanic.



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.



GRAPE GROWING AREA: Câmara de Lobos, Estreito de Câmara de Lobos and Campanário.



GRAPE VARIETIES: Boal (100%).



VINE TRAINING SYSTEM: *Latada* (traditionally trellises formed by wire horizontal structures laid over trellis post).



HARVEST PERIOD: September | October. **HARVEST METHOD:** Manual.



VINIFICATION: After crushing and pressing the must obtained was fermented in oak barrels with 650L capacity. Fermentation is stopped after 4 to 5 days by addition of neutral grape spirit in order to maintain the desired sweetness degree. Vinification is made in strict accordance with traditional methods.



AGEING | MATURATION: Aged in old American oak casks (650L) in the traditional "*Canteiro*" system.



BOTTLING DATE | LOTE NUMBER: Printed on the bottle.



RECOMMENDED SERVING TEMPERATURE: 18°C - 22°C.



SERVING SUGGESTION | FOOD PAIRINGS: Does not require decanting but benefits with aeration before serving. Serve well together with dried fruits, cigars or on its own.



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.

TASTING NOTES:



Appearance: Attractive colour. Medium deep amber colour with green rim.

Nose | Taste: Aromas of toffee, nuts, and baked apples lead to a beautifully captivating palate showing layers of spices right through to its long, rich, and elegant finish.

TECHNICAL WINE ANALYSIS (DOC REF. 4750 FROM 15.01.2019):



- Alcohol: 20% vol.
- Total Acidity: 9.50 g/l (as tartaric acid).
- Total Sugar: 79 g/l
- Volatile Acidity: 1.39 g/l (as acetic acid).
- Baumé (Bé): 2.8

