



ESTABLISHED 1870  
**JUSTINO'S**  
MADEIRA

JUSTINO'S MADEIRA TERRANTEZ FRASQUEIRA 1978



**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.

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**TERRANTEZ 1978**

## 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:** Campanário and Porto Moniz.



**GRAPE VARIETIES:** Terrantez (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 5 to 7 days by addition of neutral grape spirit (96°) 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:** 22.02.2019 (L094216) 500 Bottles (750ml).

## TASTING NOTES:



**Appearance:** Medium deep amber color with green rim.

**Nose | Taste:** Nuts, dried fruits and mineral flavors in this elegant wine. Broad and powerful. Medium dry on the palate, finishing with dried fruits notes and vanilla. Bracing acidity. Good concentration. Long and dry finish.

## TECHNICAL WINE ANALYSIS (DOC REF. 47500 FROM 01.10.2019):



- Alcohol: 20% vol.
- Total Acidity: 10.22 g/l (as tartaric acid).
- Total Sugar: 81 g/l
- Volatile Acidity: 1.53 g/l (as acetic acid).
- Baumé (Bé): 2.8



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WP: Justino's Madeira  
Date: 23.02.2023  
Revision: 1