

# COLOMBO MADEIRA

## RESERVE 5 YEARS OLD

### FINE MEDIUM DRY



## Wine Profile

**WINE STYLE:** Reserve | Fine Medium Dry | 5 Years Old.

**DENOMINATION:** DOP Madeira (Denominação de Origem Protegida).

**GEOGRAPHICAL LOCATION:** Madeira Island (Portugal). Situated in the Atlantic Ocean, about 900 Km southwest 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:** Estreito de Câmara de Lobos, Câmara de Lobos, São Vicente and Ponta Delgada.

**GRAPE VARIETIES:** Tinta Negra.

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

**HARVEST PERIOD:** Starting end August concluding 2<sup>nd</sup> week 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 in stainless steel tanks. Fermentation is stopped after 6 or 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:** Blend of wines submitted to a unique heating process known as *Estufagem* (40 - 50°C during 3 months). After estufagem the wine was aged for at least 5 Years in old oak casks until its bottling.

## SENSORY CHARACTERISTICS / TASTING NOTES:

**Appearance:** Brilliant golden colour.

**Nose | Taste:** A pleasant and intense aroma, with a suggestion of dry fruit and rich honey. Appealing flavours of dried citrus fruits. Long dry and complex finish, with a walnut note on finish.

## TECHNICAL WINE ANALYSIS:

**Alcohol:** 19% vol.

**Total Acidity:** 7.76 g/l (as tartaric acid).

**Total Sugar:** 70.6 g/l.

**RECOMMENDED SERVING TEMPERATURE:** 12° - 14°C.

**SERVING SUGGESTION/FOOD PAIRINGS:** Requires no decanting. Soft, delicate and elegant fruit qualities of this medium dry Madeira make it suitable for serving as an aperitif, with starters, consommé, olives and smoked ham.

**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:** Juan Teixeira / Flávia Rosário.