JUSTINO'S MADEIRA · PORTUGAL

Colheita Boal, 2014

Madeira, Madeira





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Boal	19.5%	2014 · 750 ml

FORTIFIED

Tasting notes

Appearance: Golden. Nose: Fruit and gentle spice. Palate: Honey, dates and candied apricot; sweetness balanced by acidity. Finish: Candied apricot and spice.

About the wine

Boal from the single 2014 harvest is fermented in stainless steel and fortified with grape spirit after a few days, keeping natural sweetness. The wine then ages in French and American oak casks by the canteiro method, warmed slowly under the lodge roof. Justino's, founded in 1870, is one of Madeira's oldest wine houses.

Winemaking

MATURATION	Canteiro; over a decade in wood for the 2025 bottling.

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	· Mature cheese, fruit tart, butter biscuits. · Avoid: Delicate raw seafood, very spicy dishes

Say it: Madeira: mah-DAY-rah; Boal: boo-AHL; Colheita: kool-YAY-tah