JUSTINO'S MADEIRA · PORTUGAL

Colheita Sercial, 2013

Madeira DOP, Madeira





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sercial	19.5%	2013 · 750 ml

FORTIFIED

Tasting notes

Appearance: Golden with light amber tones. Nose: Dried fruit, orange peel and nutty notes. Palate: Pronounced acidity, dried-fruit flavours and persistent citrus; a dry impression with a lightly bitter green-walnut note. Finish: Long, with lingering citrus notes.

About the wine

Hand-picked Sercial is destemmed, fermented in stainless steel and fortified with grape spirit, then aged in oak casks by the traditional canteiro method, warmed naturally in the lodge. As a Colheita, it comes from the single 2013 harvest. Sercial ripens in Madeira's coolest, highest vineyards and gives the island's driest, most acidic style.

Winemaking

MATURATION	Traditional Canteiro maturation

Cellar and service

SERVE AT	12–14 °C
FOOD PAIRING	· Olives, roasted almonds, cured ham · Avoid: Very sweet desserts, intensely spicy dishes

Say it: Madeira: mah-DAY-rah; Sercial: ser-SYAHL; Colheita: kool-YAY-tah