JUSTINO'S MADEIRA · PORTUGAL

DOC Reserve Fine Medium Dry 5 Years Old

Madeira., Madeira





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Tinta Negra	19%	NV · 750 ml

FORTIFIED

Tasting notes

Appearance: Bright golden colour. Nose: Dried fruit and honey. Palate: Smooth, with candied-fruit notes. Finish: Long, with walnut notes.

About the wine

Tinta Negra is fermented under temperature control and fortified with grape spirit to keep a touch of sweetness, then aged in oak casks for at least five years. The heat and oxygen of Madeira ageing make the wine remarkably stable, so an opened bottle keeps well for months. Tinta Negra is Madeira's most planted grape.

Winemaking

MATURATION	Estufagem heating, followed by oak aging

Cellar and service

SERVE AT	12–14 °C
FOOD PAIRING	· Olives, smoked ham, light soups. · Avoid: Very sweet desserts, intensely spicy dishes.

Say it: Madeira: mah-DAY-rah