JUSTINO'S MADEIRA · PORTUGAL

Fine Dry

Madeira DOC., Madeira





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

FORTIFIED

Tasting notes

Appearance: Light amber with golden-brown reflections. Nose: Dried fruit, particularly dried apricot, with light toasted notes. Palate: Soft and warming, with noticeable sweetness lifted by fresh acidity. Finish: Long finish.

About the wine

Tinta Negra is fermented in stainless steel and fortified with grape spirit, then goes through estufagem: about three months warmed to 40–50°C, followed by at least three years in neutral oak casks. This heating recreates the effect of long sea voyages through the tropics, which first gave Madeira its famous character.

Winemaking

MATURATION	Use of estufagem heating, followed by oak maturation and blending.

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	· Roasted nuts, olives, mature cheese. · Avoid: Very sweet desserts, delicate raw seafood.

Say it: Madeira: mah-DAY-rah