JUSTINO'S MADEIRA · PORTUGAL

Malvasia 10 Years Old

Madeira DOP, Madeira





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

FORTIFIED

Tasting notes

Appearance: Deep, bright amber. Nose: Caramel, dark chocolate and toffee, with dried-fruit and spice notes. Palate: Sweet, soft and richly textured, with lively acidity balancing the sweetness. Finish: Long and sweet, with lingering cocoa notes.

About the wine

Malvasia grapes from Madeira's steep terraces ferment in stainless steel for just 2–3 days before grape spirit is added, keeping much of their sugar. The wine then ages in oak casks by the canteiro method for an average of ten years. Known in English as Malmsey, this sweet style was among the most famous wines of the 18th and 19th centuries.

Awards

Sommelier Wine Awards 2020 — Gold (NV); Sommelier Wine Awards 2018 — Gold (NV); International Wine Challenge 2022 — Silver (NV)

Winemaking

MATURATION	Canteiro maturation: gradual warming and slow oxidation during barrel aging.
TOTAL ACIDITY	7.1 g/L
PH	3.39
RESIDUAL SUGAR	110 g/L

Cellar and service

SERVE AT	18–20 °C
FOOD PAIRING	· Dark chocolate, pralines, chocolate mousse, honey cake. · Avoid: Delicate raw seafood, very acidic salads

Say it: Madeira: mah-DAY-rah; Malvasia: mahl-vah-ZEE-ah