JUSTINO'S MADEIRA · PORTUGAL

Verdelho 10 Years Old

Madeira DOP, Madeira





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

FORTIFIED

Tasting notes

Appearance: Bright amber-gold with a greenish rim. Nose: Dried apricot, orange peel, honeycomb and Earl Grey tea. Palate: Medium-dry yet richly flavoured, with a crisp, refreshing character. Finish: Long and relatively dry, with orange peel and honey notes.

About the wine

Verdelho is pressed and fermented in stainless steel, and grape spirit stops fermentation once the wine reaches a medium-dry balance. It then ages in oak casks by the canteiro method, stored in the warm upper floors of the lodge for an average of ten years. Verdelho was once Madeira's most widely planted grape before the phylloxera crisis of the 1870s.

Winemaking

MATURATION	Canteiro maturation, with gradual warming and slow oxidation.

Cellar and service

SERVE AT	12–14 °C
FOOD PAIRING	· Smoked ham, pâté, garlic mushrooms, walnuts. · Avoid: Very sweet desserts, intensely spicy dishes.

Say it: Madeira: mah-DAY-rah; Verdelho: ver-DEL-yoo