

COLOMBO MADEIRA

SERCIAL 10 YEARS OLD



Wine Profile

WINE STYLE: Sercial (Dry) - 10 Years Old.

DENOMINATION: DOP Madeira (Denominação de Origem Protegida).

GEOGRAPHICAL LOCATION: Madeira Island (Portugal). Situated in the Atlantic Ocean, about 900 Km south-west of Lisbon and 600 Km west, from the North African coast.

SOIL TYPE: Several mixtures of soils derived mainly of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates.

CLIMATE: The geographical position and mountains landscape allows a very pleasing climate. Temperatures are about 22°C in the summer and about 16°C during the winter. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude.

PRINCIPAL GRAPE GROWING AREA: Estreito de Câmara de Lobos (Jardim da Serra), Seixal, Porto Moniz, Ponta Delgada, São Vicente and Arco de São Jorge.

GRAPE VARIETIES: Sercial.

VINE TRAINING SYSTEM: Latada (traditionally low trellises formed by wire horizontal structures laid over trellis post, usually wood or iron) or Espalier.

HARVEST PERIOD: Starting mid September concluding the 2nd week of October.

HARVEST METHOD: Manually in several-weekly selections according to grape ripeness.

VINIFICATION: The grapes are totally destemmed, crushed and pressed. The must obtained was then allowed to ferment at controlled temperature in stainless steel tanks. Fermentation is stopped after 8 to 10 days by addition of neutral grape spirit (with 96% minimum) in order to maintain the desired sweetness degree. Vinification is made in strict accordance with traditional methods.

AGEING/MATURATION: Aged in American and French oak cask in the traditional "Canteiro" system. After matured the wine underwent racking, fining and filtering before the blend was assembled and bottle.

BOTTLING DATE: At the moment of being shipped to the market.

SENSORY CHARACTERISTICS / TASTING NOTES:

Appearance: Attractive and clean gold colour with matured rim.

Nose | Taste: Delicate and complex nose with hints of dried fruits. Dry, crisp finish with hints of nuttiness and lingering soft fruits.

TECHNICAL WINE ANALYSIS:

Alcohol: 19% vol.

Total Acidity: 7.49 g/l (as tartaric acid).

Total Sugar: 54 g/l

RECOMMENDED SERVING TEMPERATURE: 9° - 11°C.

SERVING SUGGESTION/FOOD PAIRINGS: Does not require decanting. The soft, delicate and elegant fruit qualities of this dry Madeira make it suitable for serving slight chilled as an aperitif, with olives, roasted almonds, canapés of smoked salmon, sushi, caviar, tuna, light soups, salads, ham, dry fruits as almonds and walnuts.

STORAGE: The bottle should be kept in vertical position, away from the light, and in an atmosphere of moderate and unchanging temperature.

AGE ABILITY (SERVE UNTIL): Undetermined. After bottled opening the wine will keep for several months in good conditions.

WINEMAKER: Dina Luís / Juan Teixeira



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