

Sweet 3 Years Old

Type:	Sweet
Lot:	Tinta negra from different harvest years, with an average of 3 years old.
Region:	Madeira, Estreito de Câmara de Lobos.
Grape variety:	Varietal Tinta Negra.
Terroir:	Volcanic and basaltic soils, with a clayey texture, acids and rich in organic matter. A mild sub-tropical climate, warm summers and temperate winters. Great proximity between vineyards and the sea which gives to the wines a perfect acidity.

Vinification:	Destemmed and pressed grapes, fermentation off the skins in controlled temperature. Fortified by the addition of neutral vinous alcohol at 96% Vol
----------------------	--

Aging:	Traditional "estufagem" process with temperatures between 35°C and 45°C, followed by a aging period, part in stainless steel and part in oak casks.
---------------	---

Wood Cask: >18 Months

Type of wood: French oak.

Predicted longevity:	Madeira wines, by their characteristics and fortification, are of great longevity.
-----------------------------	--

Analysis:	<p>Alcohol content: 18% Vol.</p> <p>Total Acidity: 6,0 g/l (tartaric acid)</p> <p>Residual sugars: 110 gr/l</p> <p>Baumé: 4,2</p> <p>pH:</p>
------------------	---

Tasting Notes:	<p>Color: Brownish tint with yellowish nuances.</p> <p>Aroma: Woody and harmonious aroma, great complexity and elegance. With some caramel and almond notes.</p> <p>Palate: Sweet, with iodine and ripe fruit notes.</p>
-----------------------	---

Trade:	<p>. 750ml bottles</p> <p>. 6 or 12 bottles per case</p>
---------------	--

Serving Suggestion/Food Pairings:	<p>Should be served at a temperature between 13°C and 14°C. It does not need to be decanted.</p> <p>In gastronomy can be appreciated by itself, combined with a dessert or simply as a great digestif.</p>
--	--

Storage:	Vertically in a room temperature. After opening the wine will keep for several months in good conditions.
-----------------	---

Enologist:	Engº Ivo Couto
-------------------	----------------

