

Tinta Negra Single Harvest 2005 - Sweet

Type:	Sweet
Lot:	Exclusively Tinta Negra from one single harvest year
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:	Soft fermentation on the skins in controlled temperature. Fortified by the addition of neutral vinous alcohol at 96% Vol.
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Aging:	In oak casks, in the tradicional "canteiro" process, until bottling.
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Wood Cask: for > 11 years

Type of wood: French and American oak.

Bottled in: 2017

Predicted longevity:	Madeira wines, by their characteristics and fortification, are of great longevity.
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Analysis:	
Alcohol content:	20% Vol.
Total Acidity:	7,35 g/l (tartaric acid)
Residual sugars:	113,0 g/l
Baumé:	5,2
pH:	3,49

Tasting Notes:	
Color:	Golden amber color, bright and with yellow-orange reflections.
Aroma:	Exotic wood aromas, caramel, honey, toasted almonds. Some notes of iodine, tobacco and dried fruits.
Palate:	In the palate its presented as a sweet wine, clean, elegant and harmonious. Excellent balance between the acidity, body, sweetness and the tannins.

Trade:	. 500ml bottles .6 or 12 bottles per case
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Serving Suggestion/Food Pairings:	Should be served at a temperature between 15°C and 16°C. It does not need to be decanted. It can be enjoyed by itself as an excellent digestive, with desserts and also with some cheeses
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Storage:	Vertically in a room temperature. After opening the wine will keep for several months in good conditions.
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Enologist:	Eng ^o Ivo Couto
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