



Madeira Vintners – Sobremesa – Doce

(Sweet)

Vintage: 2012, Fortified wine

Region: DOP Madeira

Vineyards: There are only about 500 hectares of vineyards on the island in total. Our grapes come from vines located on São Vicente and Estreito de Camara de Lobos, about 500m above sea level. Most vineyards are planted on steep slopes in a traditional Madeiran latada system (pergola).

Soil: Volcanic basalt

Variety: 60% Tinta Negra + 40% Complexa

Harvest: Grapes are handpicked at the end of August in 30kg boxes. They are carefully selected in the vineyard and sorted by hand at the winery.

Winemaking: Traditional estufagem process (45° C for 3 months). 20% of the wine spent 8 months in neutral oak casks. Madeira Vintners is the only all-female winemaking team in the DOP.

Analytical parameters: Alcohol - 17.06% Baume – 4.3 (116g/L) Total Acidity - 5.58 g/L

Tasting notes: On the nose are aromas dry fruits, honey, toast, fig, raisins. Flavors on the palate are consistent with the nose, with good acidity, and a long finish.

Vinho das Mulheres



