

Justino's Madeira Wines

Why is this lush subtropical island famous?

The Portuguese island of Madeira, located near the coast of North Africa in the Atlantic Ocean, is world-famous for its unique, delicious fortified wines of the same name.

What makes it so unique and delicious?

The production and aging process—heating the wines, and then fortifying them with brandy—result in a wonderful wine, with a distinctive character of toffee/caramel balanced by acidity, and incomparable longevity.

Why try this category?

This little known category offers an extraordinary experience for both adventurous and traditional consumers. Madeira is not a substitute for, but an addition to, the better-known categories of Port, Sherry and Brandy. Extremely versatile, Madeira can be enjoyed before, during, and after a meal—chilled as an aperitif, sipped with desserts and cheese, savored with a cigar.

Why choose Justino?

Vinhos Justino Henriques, Filhos, Lda., was founded in 1870. Having completed renovations in 1993, the winery has state-of-the-art technology and a large production capacity. Its wide range of wines are produced only from the finest grapes grown on the island, made in strict accordance with traditional methods.



3 Year Olds

10 Year Olds

Vintages



Three Year Old Madeira

This is a blended wine, which has been aged in oak casks for at least three years.

FINE RICH (Sweet) Full-bodied and round textured, with an intense bouquet. A fine accompaniment to desserts and cheese, it is also a delicious after dinner drink.

RAINWATER (Medium Dry) Pale and complex with a dry finish, this is an excellent all-purpose wine that can be enjoyed before or after meals. It is a frequent addition to fine cuisine, namely French sauces.

The name *Rainwater* has been used since the 18th century, when a shipment of the Madeira casks, bound for Savannah, Georgia, were left on an open beach and subjected to heavy rainfall. The water absorbed by the wood of the casks altered the alcohol content and taste of the wine in a favorable way, and a new style was born.



Ten Year Old Madeira

Unlike the great majority of Madeira wines, which are blends, these wines are made from one of the noble grape varietals, after which the wine is named. They are aged in oak casks for at least 10 years.

MALMSEY (MALVASIA) (Sweet) Sweet, soft and richly textured with a mellow but strong character and a delicious bouquet. An exquisite dessert wine, and a sumptuous after dinner drink.

BOAL (BUAL) (Medium Sweet) A deep amber color, intense flavor, and a powerful bouquet. Delicious paired with cheeses and dessert. Also used as an ingredient in French cuisine in meat, sauces, soups.

SERCIAL (Dry) Delicate fresh fruit flavors, and a lingering, dry, crisp finish with a hint of nuttiness and lingering soft fruit. Serve chilled as an aperitif.

OLD RESERVE Full-bodied and rich, with mellow and robust character; a splendid dessert wine.



Vintage Madeira

Vintage wines may only be made from the best grapes of the best years--a single harvest, whose date it bears. These highest quality Madeiras are aged for a minimum of 20 years in oak casks, and are bottled on request only, and then must remain in bottle for at least two more years.

MALMSEY 1933 Superb and full-bodied, wonderfully rich with a unique honeyed flavor and intense bouquet. The perfect after dinner drink.

SERCIAL 1940 A magnificent, noble Madeira with concentrated flavor and refined bouquet. Excellent as an aperitif.

VERDELHO 1954 Dry finish and complexity make it a superb aperitif.

BOAL 1964 Considered one of the finest vintages of this century, with power to take it into the next century. Deep-colored, luscious, medium rich with a refreshing counterpoint of acidity. A magnificent after dinner drink.

NAME	AGE	STYLE	USAGE
FINE RICH	3 YEARS	SWEET	DESSERT, CHEESE, & AFTER DINNER
RAINWATER	3 YEARS	MEDIUM DRY	APERITIF OR AFTER DINNER
MALMSEY	10 YEARS	SWEET	AFTER DINNER
BOAL	10 YEARS	MEDIUM SWEET	DESSERT, CHEESE
SERCIAL	10 YEARS	DRY	APERITIF
OLD RESERVE	10 YEARS	MEDIUM SWEET	DESSERT
MALMSEY/VINTAGE	1933	SWEET	AFTER DINNER
SERCIAL/VINTAGE	1940	DRY	APERITIF
VERDELHO/VINTAGE	1954	MEDIUM DRY	APERITIF
BOAL/VINTAGE	1964	MEDIUM SWEET	AFTER DINNER

Year/Age	Type	UPC code	Size	Bottles per case	Container Capacity 20'	Container Capacity 40'	Weight per case (lb)	Cases per Tier/ Tiers per pallet	Cases per pallet
3 Year Old	Fine Rich	86024-00000	750 ML	12	800 cs	1,275 cs	35	14/4	56
3 Year Old	Rainwater	86024-00000	750 ML	12	800 cs	1,275 cs	35	14/4	56
10 Year Old	Old Reserve	86024-02505	750 ML	12	800 cs	1,275 cs	35	14/4	56
10 Year Old	Malmsey	86024-02506	750 ML	12	800 cs	1,275 cs	35	14/4	56
10 Year Old	Boal	86024-02508	750 ML	12	800 cs	1,275 cs	35	14/4	56
10 Year Old	Sercial	86024-02510	750 ML	12	800 cs	1,275 cs	35	14/4	56
1933 Vintage	Malmsey	86024-02511	750 ML	12	800 cs	1,275 cs	35	14/4	56
1940 Vintage	Sercial	86024-02513	750 ML	12	800 cs	1,275 cs	35	14/4	56
1954 Vintage	Verdelho	86024-02514	750 ML	12	800 cs	1,275 cs	35	14/4	56
1964 Vintage	Boal	86024-02515	750 ML	12	800 cs	1,275 cs	35	14/4	56