



FANAL

3 Years-Full Rich Madeira

Fanal: Named after the steep mountain range that divides the island of Madeira in half.



Production Method: The vineyards are planted in low trellises known as latada that raise the canopy off the ground. They are planted inside terraced plots built into the steep mountain side called poios. After manual harvesting, the grapes are destemmed, crushed, and pressed. The must is macerated on the skins in stainless steel tanks with frequent pumping over for the first 2 to 3 days to extract color and aroma from the skins. Fermentation is done with natural or wild yeast and is stopped after approximately 7 days by the addition of grape spirits to maintain the desired level of sweetness. The stainless steel tanks containing the young Madeira are then heated by a unique process known as 'estufagem', whereby steam passes through steam coils while the Madeira is in the tank to raise the temperature of the Madeira to 113° F to 122° Fahrenheit for 3 months. This gives the Madeira its famous 'cooked-like' quality. The Madeira is then aged for minimum of 3 years in oak casks until it is bottled.

Tasting notes: Brilliant amber color, rich and ripe aromas of grapefruit, roasted coffee, and caramel. Full bodied with round texture on the palate displaying more of the coffee and caramel flavors with sweetness balanced by acidity.

Grapes: 100% Tinta Negra **Appellation:** DOP Madeira

Soil: Volcanic with deposits of limestone and other sediments

RS: 106.8 grams per liter **Alc:** 19 % **UPC:** 7 50428 15707 6

Serving: Requires no decanting. Serve slightly chilled at 60 to 64 degrees F alone or with desserts, such as fresh fruit, dark chocolate, or sweet cake.

Store after opening: Bottle should be kept in the vertical position, tightly corked, away from light, and at constant temperature. Madeira will keep almost indefinitely after opened.



D.O.C. Madeira: The largest of 3 small, subtropical, volcanic islands located in the Atlantic about 525 miles southwest of Lisbon and 350 miles west of Morocco. The 280 square miles of island is divided in half by a range of steep mountains called the Fanal Range. Madeira, often compared to Hawaii, is lush with green vegetation from the high humidity and mild seasons. When the archipelago was discovered in 1419, the Portuguese explorers named them "Madeira" meaning wood or timber due to the beautiful dense forests on the island.

Other Wines Available:

FANAL Rainwater

