

Unveiling Madeira:

Grapes, production methods, modern trends, state
of the industry



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Apple Podcasts: Another Bottle Down Radio

An Island of Contrasts:



An Island of Contrasts:



- From sea level to 1800 m in 20 minutes
- Rainfall-
 - high altitudes 3,000 mm (118 inches)
 - Near sea level 500 mm (20 in.)
 - 75% falls in winter months
- “Vapors rising from the Mouth of Hell”
Zarco’s men
- Vineyards ranging from 100 m to 700-900m
- 2001- Shipping of bulk wine to Europe was prohibited

The Soils



- Predominantly Basalt
- Acidic & rich in organic matter
- High in Mg, Fe, and poor in Potassium
- Grapes can reach a soaring 14 g/L natural acidity
- Grapes must reach a min of 9% potential alc, otherwise go to the still

'Poios' and 'Levadas'



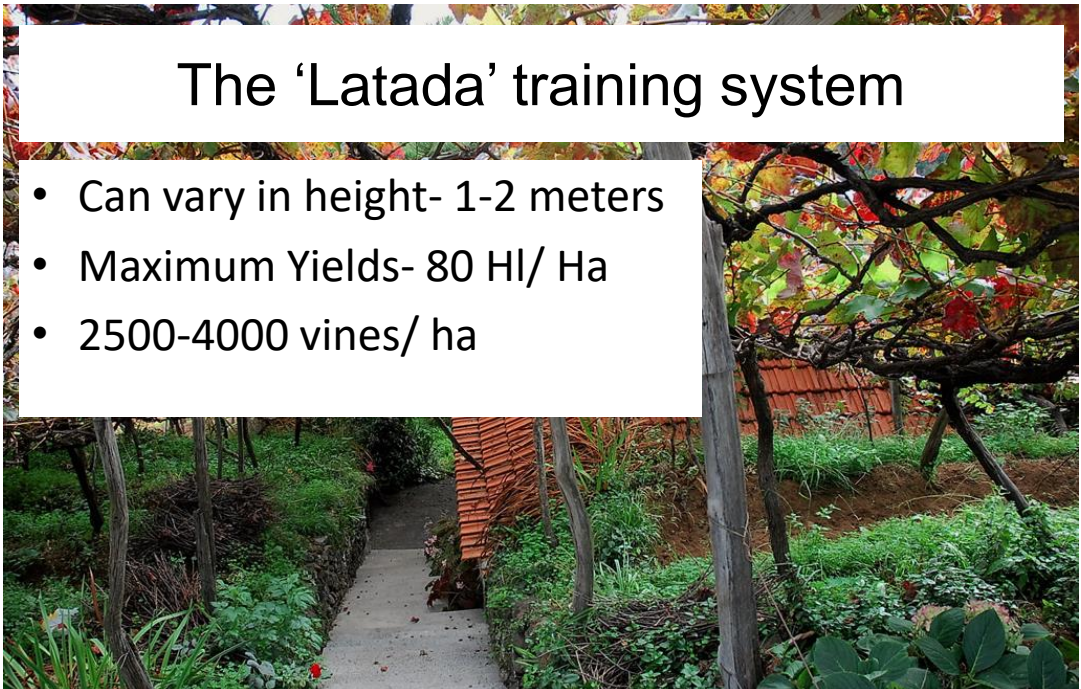
'Poios'- Terraces allow for cultivation
Of 16-25% gradient

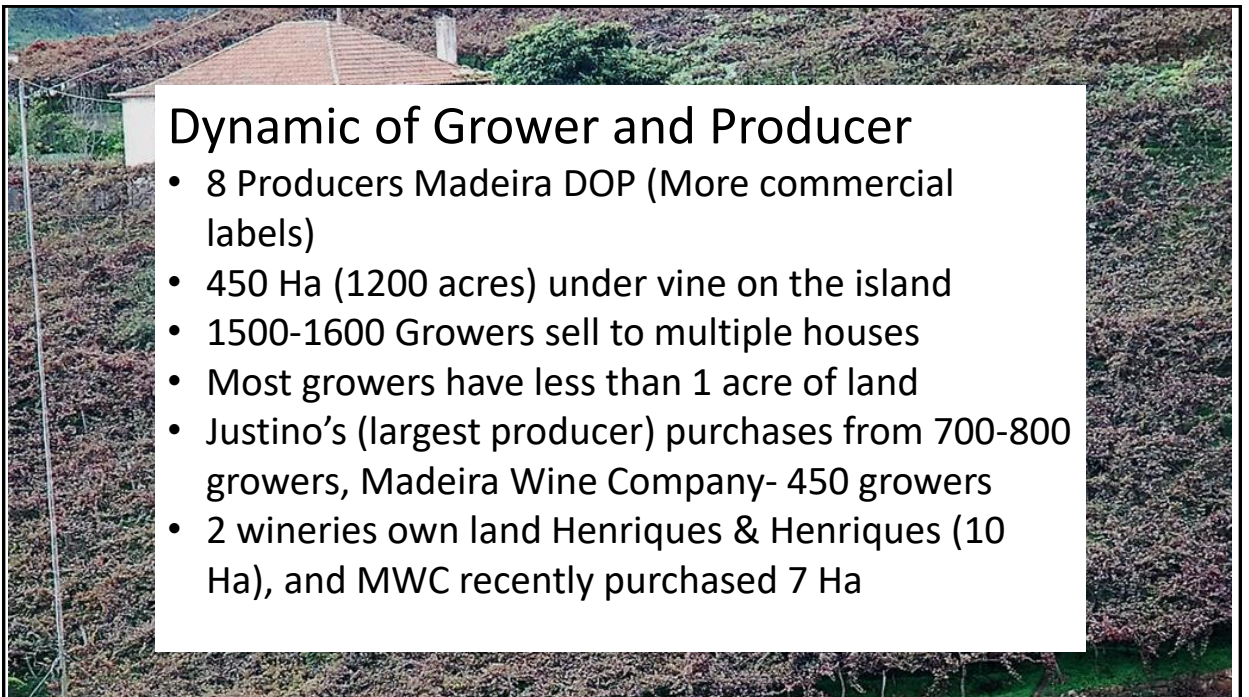


'Levadas' are the main irrigation
methods- 2150 km in length, 40 km in
tunnels

The 'Latada' training system

- Can vary in height- 1-2 meters
- Maximum Yields- 80 HI/ Ha
- 2500-4000 vines/ ha







Tinta Negra

- Formerly Tinta Negra Mole
- 85% of the Land
- Not allow to be replanted
- Very resistant to disease and very productive



Sercial

- Aka: Esgana Cão (dog strangler)
- 2.5% of land
- Dry, highly acidic
- Thrives at higher altitudes

Verdelho

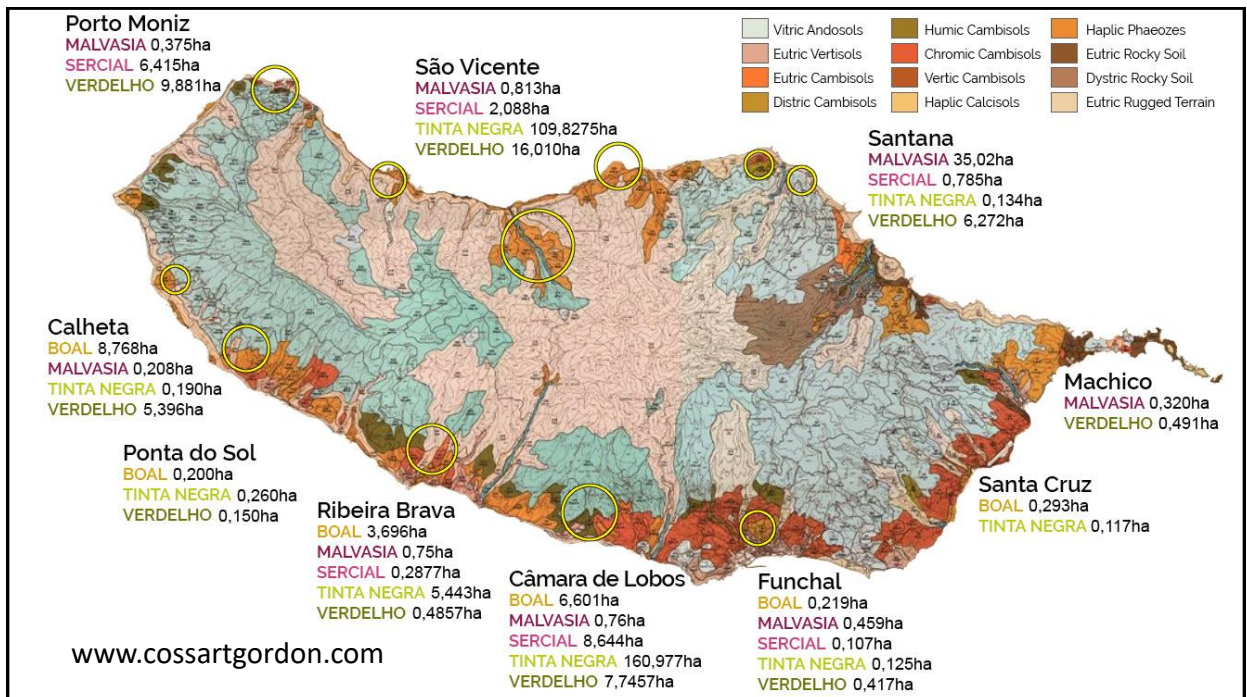
- No relation to Verdejo or Verdicchio
- 2.5% of land
- Medium dry
- Bright future for Table Wines
- ~ 400 meters

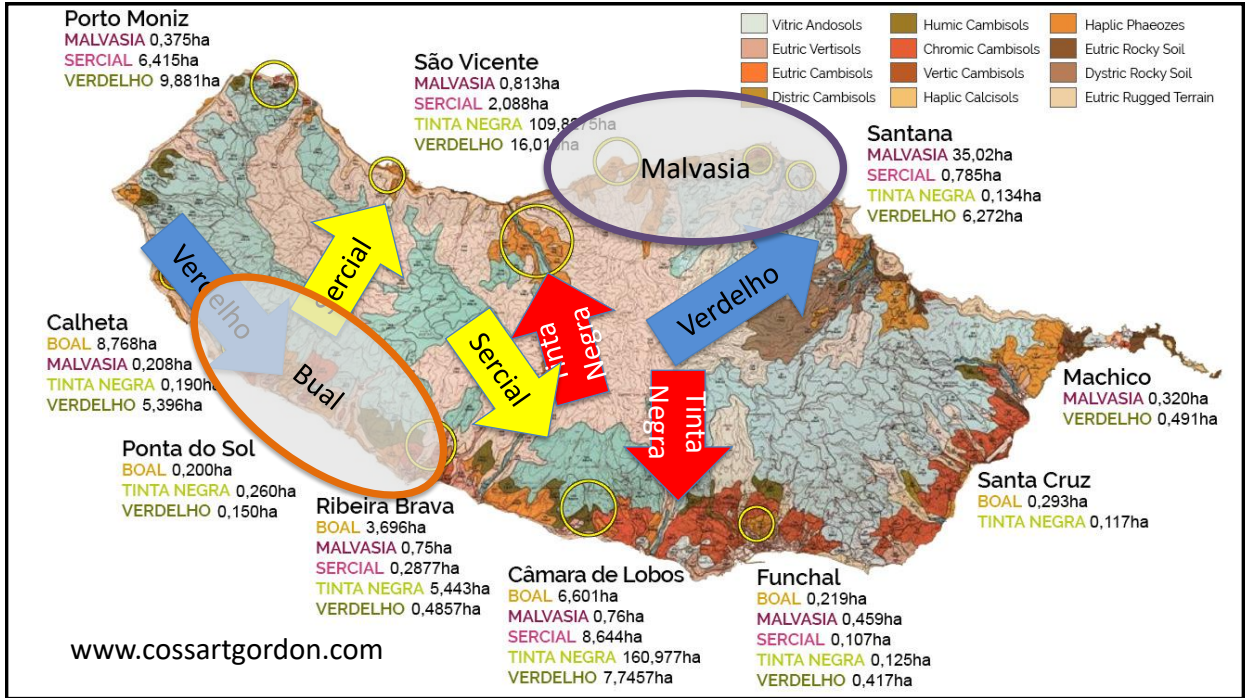
Bual

- Aka Boal
- 5% of land
- Medium rich/ sweet
- 100-300 meters
- Prone to mildews

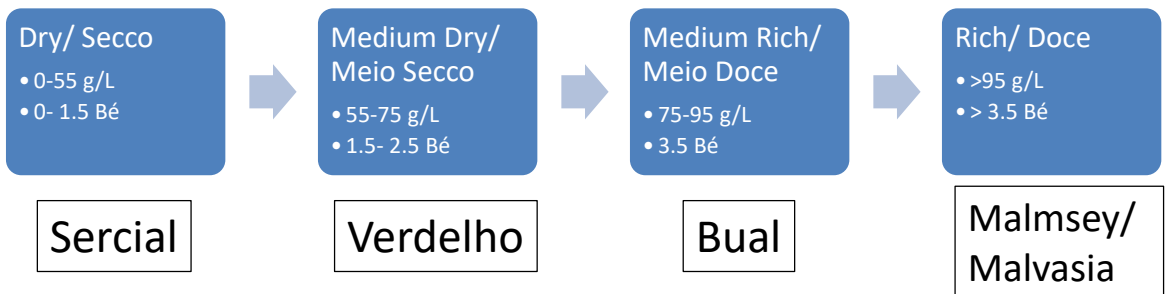
Malvasia/ Malmsey

- 2 versions Fina and 'Candida'
- 5% of land
- Rich/ sweet
- 100-200 meters
- Golden, soft, highest potential alcohol



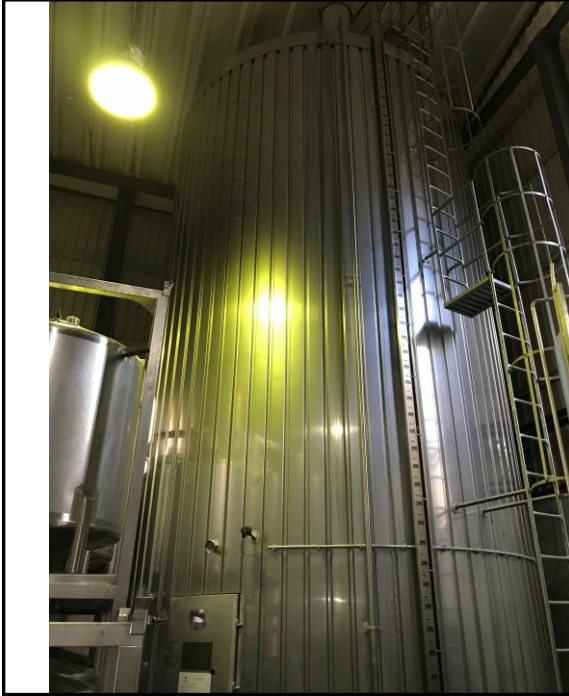


Various styles in terms of sweetness



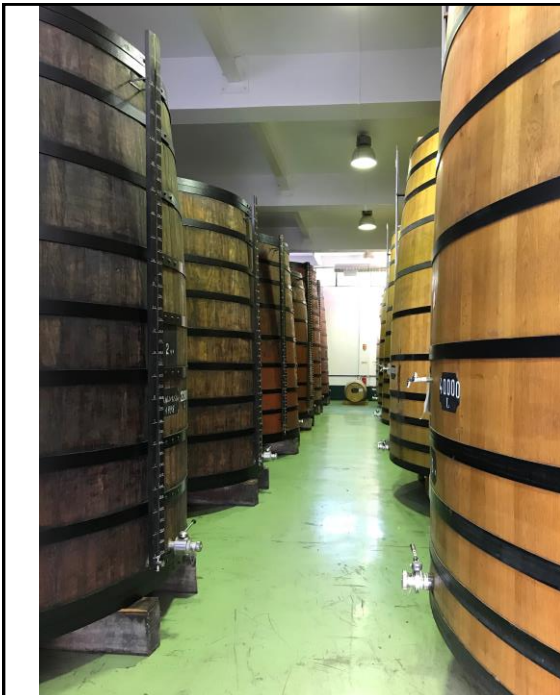
Tinta Negra- Can be all styles and will designate on the bottle

Terrantez- Medium dry/
medium Sweet



Estufagem Process

- 45-50°C (113-122°F) for min. 3 months
- Utilized since 18th Century
- Mainly used for 3 or 5 year wines of Tinta Negra
- While highly controlled, no longer makes lesser wines
- Tanks are sealed by IVBAM



Estufagem Process

- After the heating process: wines are moved to rest
- Fined or filtered
- Released not before the Oct. 31, 2 years after harvest

Canteiro Process



- Min 2 years in Canteiro
- Min 3 years before released
- Caramelization of sugars, stabilization, formation of Sotolon
- Blended wines: 5, 10, 15, 20, etc. there is not a definition, just must be approved by IVBAM



Terroir of the Canteiro



Age Indications

- **Frasqueira (or Garrafeira):** Min 20 years, vintage year prominent on bottle. Referred to as Vintage Madeiras.
- **Colheita:** min 5-20 years, from a single vintage
- **Age Indications, 5, 10, 15, 20, 30, 40, 50**
- **Solera:** Base is min 5 years, 10% additions max 10 times (obsolete)
- **Market terms:**
 - **Old Reserve:** shows characteristics of 10 year
 - **Special reserve:** equivalent to 10 year with special characteristics
 - **Reserve:** equivalent to 5 yr.
 - **Fine or Selected:** Min 3 years
 - **Rainwater** min 3 year or 5 years and only medium dry or medium sweet
 - **Basic Madeira:** Min bottled after Oct 31st the 2 years after harvest

Producers

1. Justinos
2. MWC
3. Henriques & Henriques
4. D'Oliveira
5. Barbeito
6. Borges
7. Arturo de Barros & Sousa
8. J Faria & Filhos



Future trends



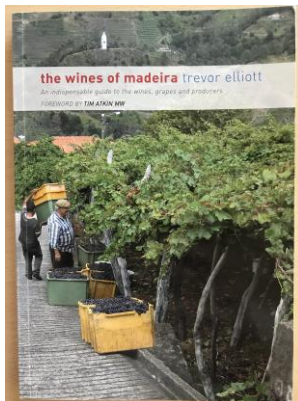
- Single Cask bottlings
- Single Vineyards
- Increased importance of Colheita
- Blending Noble Varieties (Alvada, VB)
- Organics?
- Table wines?
- Terrantez on fire!

The table wines of Madeira

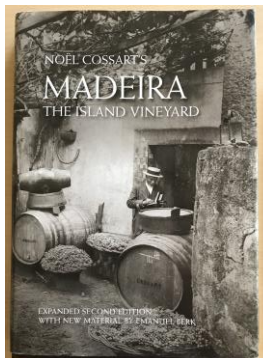


- DOP Madeirense
- PGI Terras Madeirense
- Prospective whites: Verdelho, Arnsberger
- Reds: Cab/ Merlot/ Tinta Negra/ Syrah/ Touriga Nacional, Tempranillo
- Made by the Madeira Institute

Resources



The Wines of Madeira,
Trevor Elliot, 2010
-Self-Published



Madeira: the Island Vineyard:
Noel Cossart & Emmanuel Berk
(Rare Wine Co.),
1984, 2011

IVBAM (Madeira Institute): <http://www.vinhomadeira.pt>

Thank you and Questions!

- Email me: mark@theilluminatedbottle.com
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