

Fanal Full Rich Madeira



Wine Ratings:
95 points – Ultimate Wine Challenge

Fanal – Fanal is the name of the steep mountain range that approximately separates the main island of Madeira in half.

Madeira styles – The four basic styles of Madeira are full rich, medium rich, medium dry, and dry. Full rich and medium dry are the most popular styles.

Production method – The vineyards are trellised on wire and are terraced along the steep mountainside. 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 in order to maintain the desired level of sweetness. The stainless steel tanks containing the young Madeira is 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 to 122 degrees F for 3 months. This gives the Madeira a “cooked-like” quality. The Madeira is then aged for minimum of 3 years in oak casks until it is bottled.

Appellation: D.O.P. Madeira

Composition: Tinta Negra

Aging: Minimum 3 years in oak casks

Total sugar: 106.8 grams per liter

Alcohol: 19%

Description: Brilliant amber color, rich, ripe aromas of grapefruit, coffee, and caramel. Full body and round texture on the palate with coffee and caramel flavors.

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. Will keep almost indefinitely after opened.

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Region: Madeira is the largest (35 miles long by 14 miles wide) of three small, subtropical, volcanic islands located in the Atlantic about 525 miles southwest of Lisbon, Portugal and 350 miles west of Morocco. The 280 square mile island is divided approximately 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.