



# ATLANTIS

**Vines, Sub-region and viticulture** – Single parcel vineyard located on the west side of Madeira Island specifically in the area named Raposeira, conducted in single cordon.

**Viticulture Year**– It was an exceptional year for the grape verdelho, fresh and clean, without any phytosanitary problems, pests or diseases. Spring was favorable considering that maturation occurred as planned. September was dry and hot contributing to a regular maturation.

**Harvest** – Manual, second week of September

**Vinification** – Grapes were transported to the wine cellar in small containers. Before going to the pneumatic press they were chilled during a period of 12 hours. Free run was added to the must from the first press, initiating the fermentation using the grapes natural ferment. The wine fermented 50% in stainless steel container during 14 days while the other 50% in 500 l “François Frère” French Oak Barrels for 10 days

**Ageing** – 9 months ageing in the french Oak barrels, during this period batónage was applied on a weekly basis while the other 50% in the stainless steel containers rested on the lees. After being bottled in July 2018 it rested for 9 months in the cellar.

**Tasting Notes** – complex and intense wine, with excellent acidity revealing great potential for ageing. Has a long finish with notes of exotic fruit and oak, with hints of mineral. Food matches with fatty fish or dishes with high acidity for example ceviches. Also matches white meats and cured cheeses.

Serving Temperatures between 12° - 14°C.

**Denomination** - DOC Madeirense

**Enology** - Francisco Albuquerque e Rui Reguinga

**Grape Varieties** - Extreme Verdelho da Madeira

**Ideal Consumption** – in the right conditions can age up to 5 years in bottle

## **Analitic results**

**Alcohol:** 12 %;

**Total Acidity:** 6,80 g/l

**pH:** 3,3

**Residual Sugar:** 1,5 g/L