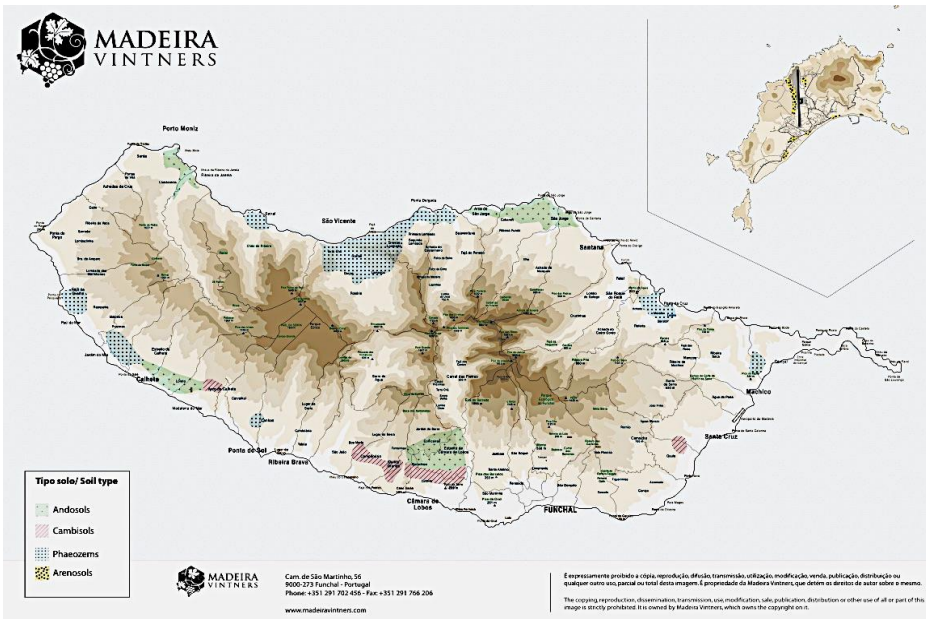


Madeira Vintners



DOP - Protected Designation of Origin (PDO)

Madeira Wine is a fortified wine produced in the demarcated region of Madeira with the designation of origin Madeira, Madeira Wine, Madère, Vin Madère, Madera, Madeira Wein, Madeira Wine, Vino di Madera, Madeira Wijn or other translation approved by IVBAM, IP.

A wine with the name of an island and an island with the name of a wine.

CAF was established on April 2, 1951, based on the wholesale trade in products and services for the regional development of agriculture.

In 2011, CAF, operating in the agricultural sector of Madeira, suffered the impacts of all agricultural activity. Viticulture is one of the main agricultural activities of the Region and a significant percentage of its businesses are indirectly linked to this activity.

In 2012, CAF makes its first Harvest in leased facilities, collaborating in part on the disposal of grapes, an added value for Madeiran farmers who can see their product taken advantage of, and, on the other hand, starting their activity as Producer of Madeira Wine.

The following year, in 2013, CAF makes its second Harvest, first in its own facilities, and has drawn up contracts with winegrowers in order to guarantee the good quality of the grapes and their outlets.

This year, with a new business area, CAF creates and registers the MADEIRA VINTNERS brand.

In April 2016, MADEIRA VINTNERS launch its first Madeira Wine (VM) on the occasion of the 65th anniversary of CAF.

MADEIRA VINTNERS consist of an exclusively female team. Since the follow-up of the winegrowers, the permanent technical advice on the ground, the process of control and selection, production and marketing, everything is carried out by the hands of women, aiming at obtaining the characteristics of excellence that the VM presents.

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Still our first VM was not released and it had already won some awards under the "Vino y Mujer 2016" International Competition in Madrid, March 2016 - Diamond Prize in the Madeira Wine medium dry, in the category of generous wines and a Mention Honorable in Madeira Wine medium sweet, also in the same category. After this we won a silver award (Mezquita de Plata) for the Medium Dry at the "XXII Vinho Ibérico Competition Awards Mezquita", organized by the "Academia del Vino de Córdoba"; a silver medal for the Medium Dry at "The MONDIAL DES VINS EXTREMES" is organized by CERVIM.

In 2017, MADEIRA VINTNERS see, once again, its effort and dedication recognized with the following awards:

- Gold, Madeira Vintners Medium Sweet 2012 - XXIII Prémios Mezquita, Córdoba, Spain;
- Gold, Madeira Vintners Medium Dry 2012 - XXIII Prémios Mezquita, Córdoba, Spain;
- Silver, Madeira Vintners Sweet 2012 - XXIII Prémios Mezquita, Córdoba, Spain;
- Gold Medal, Madeira Vintners Sweet 2012 - 41st Edition Challenge International du Vin, Bordeaux, France.

To honor women, MADEIRA VINTNERS chose 8 of March, 2018 (International Women's Day) to release their first Madeira Wines of 5 years old.

MADEIRA VINTNERS present its wines in four types of sweetness, all worked from the same base - Tinta Negra 2012. These wines were worked in the various profiles attending the Madeira Wine demands, they present a natural color, obtained by the stage in oak barrels and excel by the subtlety and elegance of the wines without adding caramel.

MADEIRA VINTNERS bets on the maintenance of this women's team and in the constant search for what the market wants, but we need notoriety, allied with the quality of MW, to be recognized.

In 2018, MADEIRA VINTNERS was recognized with the following awards:

- Diamond, 5 YO Madeira Vintners Dry, Medium Dry and Sweet – Vino y Mujer 2018, Madrid, Spain;
- Big Gold, 5 YO Madeira Vintners Sweet – XXIV Prémios Mezquita, Córdoba, Spain;
- Gold, 5 YO Madeira Vintners Dry – XXIV Prémios Mezquita, Córdoba, Spain;
- Silver, 5 YO Madeira Vintners Medium Sweet and Medium Dry – XXIV Prémios Mezquita, Córdoba, Spain.

Madeira Vintners Wine



Madeira Sweet

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 16,98%

Baumé: 4,3

Sugar: 114g/l

Acidity: 5,56g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: honey, raisin, fig, roasting, dry fruits.

Flavour: very equilibrated wine with good acidity and end of mouth extended in spite of his youth. we can feel the woman subtlety in this wine.



Madeira Medium Sweet

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 17,04%

Baumé: 3,4

Sugar: 94g/l

Acidity: 5,94g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: dry fruits, oak, pepper, vanilla, curry.

Flavour: very equilibrated wine with good acidity and end of mouth extended in spite of his youth. we can feel the woman subtlety in this wine.

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Madeira Medium Dry

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 17,16%

Baumé: 2,3

Sugar: 73g/l

Acidity: 5,94g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: orange peel, honey, oak, pepper, vanilla, curry.

Flavour: very equilibrated wine with good acidity and end of mouth extended in spite of his youth. we can feel the woman subtlety in this wine.



Madeira Dry

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 16,92%

Baumé: 1,2

Sugar: 55g/l

Acidity: 5,40g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: orange peel, honey, oak, vanilla, caramel, dry fruits.

Flavour: very equilibrated wine with good acidity and end of mouth extended in spite of his youth.



Madeira Sweet

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 16,98%

Baumé: 4,3

Sugar: 114g/l

Acidity: 5,56g/l

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Clarity: clear

Colour: gold

Aroma: honey, raisin, fig, roasting, dry fruits.

Flavour: very equilibrated wine with good acidity and end of mouth extended in spite of his youth. we can feel the woman subtlety in this wine.



Madeira Medium Sweet

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 17,04%

Baumé: 3,4

Sugar: 94g/l

Acidity: 5,94g/l

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Clarity: clear

Colour: gold

Aroma: dry fruits, oak, pepper, vanilla, curry.

Flavour: very equilibrated wine with good acidity and end of mouth extended in spite of his youth. we can feel the woman subtlety in this wine.



Madeira Medium Dry

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 17,16%

Baumé: 2,3

Sugar: 73g/l

Acidity: 5,94g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: orange peel, honey, oak, pepper, vanilla, curry.

Flavour: very equilibrated wine with good acidity and end of mouth extended in spite of his youth. we can feel the woman subtlety in this wine.



Madeira Dry

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 16,92%

Baumé: 1,2

Sugar: 55g/l

Acidity: 5,40g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: orange peel, honey, oak, vanilla, caramel, dry fruits.

Flavour: very equilibrated wine with good acidity and end of mouth extended in spite of his youth.

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Madeira 5 YO Sweet

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 17,01%

Baumé: 4,2

Sugar: 115g/l

Acidity: 6,62g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: roasted nuts

Flavour: round wine, velvety, more full-bodied, some touch of smoke



Madeira 5 YO Medium Sweet

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 16,92%

Baumé: 3,2

Sugar: 96g/l

Acidity: 6,52g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: dry fruits

Flavour: wine averagely full, very balanced, sweet at the beginning, prolonged end of mouth

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Madeira 5 YO Medium Dry

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 16,88%

Baumé: 2,3

Sugar: 78g/l

Acidity: 6,62g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: dry fruits, nuts, peanut peel and some almond notes

Flavour: very balanced wine, round and sweetness at the end



Madeira 5 YO Dry

Grapes: 60% tinta negra / 40% complexa

Physicochemical Parameters:

Alcohol Level: 17,48%

Baumé: 1,0

Sugar: 55g/l

Acidity: 6,49g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: raisins and fig

Flavour: wine clean and very well defined. with length of mouth, well full-bodied and good balance.

Gastronomic wine with good acidity.

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Madeira Vintners Wine

Malvasia



Grapes: 100% Malvasia

Grapes picked by hand from São Jorge (about 150 – 200 meters of altitude). Through the “canteiro” process, this wine was aged in casks for 5 years, having an oxidative ageing, in the top floor of the wine cellar, where the temperature is higher, the wine developed intense and complex aromas.

Physicochemical Parameters:

Alcohol Level: 17,5% vol.

Baumé: 4,4

Sugar: 136,8g/l

Acidity: 7,31g/l

Organoleptic Parameters:

Clarity: clear

Colour: gold

Aroma: honey, raisin, fig, roasting, dry fruits.

Flavour: very equilibrated wine with good acidity and end of mouth extended in spite of his youth. we can feel the woman subtlety in this wine.