

## VINHO DA MADEIRA - TASTING NOTES © Wijnstudio

APPEARANCE	colour	light red - pale - gold - amber - tawny - mahogany
	rim	pale - gold - amber - tawny - mahogany - greenish
NOSE	intensity	low - medium - high
	aromas	fruit - vegetal - spicy - nuts - toasted - sweet
PALATE	sweetness	dry - med dry - med sweet - sweet / rich
	acidity	high - crispy - pungent
	tannins	none - noticeable - medium intense
	body	full – creamy - buttery
	flavours	fruit - vegetal - spicy - nuts - toasted - sweet
CONCLUSIONS	maturation	caramel - pure - complex

### AROMAS AND FLAVOURS

FRUIT	red	red berries
	citrus	lemon, lime, mandarin, orange-peel
	exotic	pineapple, passion fruit
	dried	apple, apricot, fig, plum, date, raisins
VEGETAL	herbaceous	fresh cut grass, hay, saffron
SPICY	sweet spices	cinnamon, clove, vanilla
	pungent	curry, pepper
	woody	pine, eucalyptus
	chemical	turpentine, varnish
NUTS	nuts	almond, hazelnut, walnut
TOASTED	roasted	coconut, chocolate, coffee
	smoked	tobacco, tea leaves
SWEET	heated sugar	molasses, caramel, burned sugar
	candy	butter biscuits, honey, toffee