

Barbeito
Madeiras and Food

	Blends					Signature Wines and Single Casks				Frasqueira
	Historic Series Sercial Charleston Special Reserve	Historic Series Verdelho Savannah Special Reserve	Historic Series Bual Boston Special Reserve	Historic Series Malmsey New York Special Reserve	Malvasia 30 Year Old	Single Harvest 1997	VB Lote 2 Casks 12d & 46a	Malvasia 2000 Cask 40a	Boal 2001 Casks 48 & 84	Sercial 1988
Aperitif (with salted almonds/olives)	✓✓	✓✓	✓✓	✓		✓✓	✓✓	✓	✓✓	✓✓
French Onion Soup	✓✓	✓✓				✓✓	✓✓			✓✓
Yorkshire Pudding and Onion Gravy	✓✓	✓✓				✓✓	✓✓			✓✓
Game Terrine (esp w onion marmalade)	✓✓	✓✓	✓			✓✓	✓✓	✓		✓
Welsh Rarebit (starter or savoury)	✓	✓✓	✓			✓✓	✓✓			✓✓
Duck or Goose liver pate	✓	✓✓	✓✓	✓✓		✓	✓	✓✓	✓✓	✓
Air dried ham (also smoked venison,etc)	✓✓	✓✓				✓✓	✓✓			✓✓
Confit of Duck	✓✓	✓✓				✓✓	✓✓			✓
Smoked Eel, potato pancake, h'radish cream	✓	✓✓				✓	✓			
Mushrooms (with cream, garlic, coutons)	✓✓	✓✓	✓✓			✓✓	✓✓			✓✓
Roast Game (w caramelised veg)	✓✓	✓✓				✓✓	✓			✓
Peking Duck	✓✓	✓✓				✓✓	✓✓			✓
Octopus Salad with Topary Bean, Cauliflower and Almond	✓✓	✓✓								
Wild Boar with celeriac, black trumpet mushroom and Dolce forte sauce		✓✓	✓✓							
Maccaroncello with salsa di fiore and Madeira Gelee				✓✓	✓✓					
Spaghetti with clams, orange and oil of albenga		✓✓								
Lobster Bisque with Basil and Lobster Cake	✓✓	✓✓					✓✓			
Chorizo Crusted Cod with white coco bean puree and harissa oil		✓✓	✓✓				✓✓		✓✓	
Grand Marnier Baba with roasted mango and lime sabayon				✓✓	✓✓					
Steak with caramelized onions and mushrooms	✓✓									
Goat's Cheese			✓					✓	✓	✓
Blue Cheese, creamy			✓	✓✓				✓✓	✓✓	✓
Blue Cheese, dry	✓	✓	✓	✓✓				✓✓	✓	✓
Triple Cream Cheese (eg brie)	✓	✓	✓	✓		✓	✓	✓	✓	✓✓
Parmesan	✓✓	✓✓	✓	✓		✓✓	✓✓	✓✓	✓	✓✓
Mature Cheddar or other hard cheeses	✓	✓	✓✓	✓✓		✓	✓	✓✓	✓✓	✓✓
Italian Cheeses: Speziato, Robiola, Baita			✓✓							
Artisanal & Farmstead Cheeses			✓✓				✓	✓	✓	
Apple tart with crème anglaise			✓	✓✓				✓	✓✓	
Treacle Tart (or pecan pie)			✓	✓✓				✓✓	✓	
Sticky Toffee Pudding			✓	✓✓				✓✓	✓	
Crème Caramel (or crème brulee)			✓✓	✓✓				✓✓	✓	
Tarte Tatin			✓✓	✓✓				✓✓	✓✓	
Bolo de mel ('honey' molasses cake)			✓✓	✓✓				✓✓	✓	
Fruit Cake (with Richard III Wensleydale)			✓✓	✓✓				✓✓	✓✓	✓
Christmas cake			✓✓	✓✓				✓✓	✓	✓
Hot Sponges (treacle, lemon, orange)			✓	✓				✓✓	✓✓	
Ginger Cake / Parkin			✓✓	✓✓				✓✓	✓✓	✓
Banana Citrus Sorbet and sesame Tuile				✓✓	✓✓				✓	
Fresh strawberries									✓✓	
Digestif (with Nuts and Dates)	✓	✓	✓✓	✓✓		✓	✓	✓✓	✓✓	✓✓

not recommended

✓ good match

✓✓ excellent match

*A note on Frasqueiras (older vintage bottlings). In our experience, older Frasqueiras are generally at their best with very simple dishes, or just served on their own.
A note on serving Barbeito Madeiras. As all the above Madeiras are naturally aged in cask and bottled without caramel, they suit many foods wonderfully, as you'll see above. To show them at their best, serve between larder (12 C) and low room (19 C) temperature. If you get a chance aerate the wine (with an hour or two in a decanter, before rebottling, if you like), it will help the madeira to show its best features. And once opened, it will keep well (should you be able to resist the temptation!)