



L - 6069

FORTNUM & MASON  
PICCADILLY SINCE 1707

MADEIRA  
MALVASIA  
COLHEITA-1999

SINGLE CASK 265a

WINE PRODUCED AND BOTTLED BY  
VINHOS BARBEITO (MADEIRA) LDA, FUNCHAL

This single cask of naturally matured Madeira has been individually selected by our Wine Buyer and Ricardo de Freitas (the grandson of Mario Barbeito, who founded this small, unique Madeira house) for bottling as a single cask lot. Just 996 bottles were hand-filled in May 2006.

The entire maturation of this cask took place in the naturally warm Barbeito family warehouse "a" (close to Funchal) on the island, and at no time was the wine subjected to artificial heat. This time-consuming 'canteiro' process is the method by which only the very finest Madeiras are produced. As is also the policy at Barbeito, Cask 265a was bottled without the addition of caramel, allowing this Madeira to be enjoyed in its most authentic state.

This Madeira is best served at larder or room temperature, and can be enjoyed just on its own, or with a variety of dishes. It is quite delicious with good gingerbread, fruitcake and Eccles Cakes, but is equally at home with sticky toffee pudding, crème brulee or treacle tart. Cask 265a is an inspired partner for foie gras, whilst after a meal, it brings out the best in fine fudge or brazil nuts.

No. \_\_\_\_\_ / 996

Contains Sulfites



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