

L- 4144



FORTNUM & MASON
PICCADILLY LONDON

MADEIRA
MALVASIA
COLHEITA-1992
SINGLE CASK 21C

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

This single cask of naturally matured Madeira has been individually selected by Ricardo de Freitas (the grandson of Mario Barbeito, who founded this small, unique Madeira house) and our Wine Buyer, for bottling as a single cask lot. Just 600 bottles were hand-filled in June 2004.

The entire maturation of this cask took place in the naturally warm Barbeito family warehouses 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 21c was bottled without the addition of caramel, allowing this Madeira to be enjoyed in its most authentic state.

This Madeira is best served at room temperature or just a little below, and can be enjoyed just on its own, or with a variety of dishes. It is quite delicious with good gingerbread, fruitcake or plum pudding, but is equally successful with sticky toffee pudding, crème brûlée or treacle tart. Cask 21c is also an inspired partner for foie gras, whilst after a meal, it brings out the best in fine fudge or brazil nuts.

Nº

/600

