

MADEIRA BARBEITO

TECHNICAL SHEET

DENOMINATION

Madeira D.O.P.

GRAPE VARIETIES

85% Malvasia
15% Tinta Negra

VINEYARDS AND VINIFICATION

Grapes from various quality vineyards were used. Tinta Negra from Estreito de Câmara de Lobos and Malvasia from Arco de São Jorge.

Grapes were pressed in a pneumatic press. Arresting of fermentation takes place at the desired degree of sweetness by adding vinic alcohol. (96%)

This wine was aged in casks of French oak in the traditional “Canteiro” method.

MATURATION AND BLENDING

In the 18th and 19th centuries, Madeira was the United States most prestigious wine, shipped to connoisseurs in major seaports from New Orleans to Boston. The Historic Madeira Series is the creation of The Rare Wine Co., America’s leading merchant of rare, old Madeiras, working with Vinhos Barbeito, which possesses one of the great libraries of legendary 19th century Madeiras. Each wine in the series represents a style of Madeira popular in an early American city. New York Malmsey celebrates the rich, luscious Malmseys that affluent New Yorkers prized, from the colonial period until after the Civil War.

TECHNICAL SPECIFICATIONS

Alcohol degree: 19,0 vol.

Baumé: 3,9°

Total sugar: 97,4 g/l

Volatile acidity: 0,72 g/l (acetic acid)

pH: 3,46 (20,4°C)

TASTING NOTES AND HARMONIES

This wine was filtered and does not require decanting. It was bottled ready for drinking and will keep well once opened.

It is superb after dinner, with dessert or on its own.

BARBEITO HISTORIC SERIES

MALMSEY NEW YORK SPECIAL RESERVE

(Sweet 10 year old)



750 ml