



Barbeito Verdelho 5 years

Best served between 13C and 14C and stored in a cool and dry place. The wine is ready to drink but can be kept for several months after opening.

Producer	Vinhos Barbeito
Region	Madeira
Volume	75.0 cl.
Grape Variety	verdelho
Drinking window	onbeperkt
Alc.	20.0%
Vinificatie	after skin maceration, for more extraction of flavour components, the juice ferments in open cuves; the fermentation is then stopped by adding aguardente; thus the young fortified wine is born but the ageing in barrel will only really give it its typical madeira character
Rijping	classic canteiro method (wood aging) for 5 years

20.00 €