



D'Oliveira Med. Dry 10 years

D'Oliveira is one of the oldest still family-owned Madeira houses (founded 1820). This Medium Dry 10 years gains complexity with age, without losing the style's racy freshness.

Amber in colour, with notes of almond, dried fruit and a touch of caramel. Medium-dry and lively, with a nuanced, layered finish.

Producer	Pereira D'Oliveira Vinhos Lda.
Region	Madeira
Volume	75.0 cl.
Grape Variety	Tinta Negra
Drinking window	Ready to drink; keeps for several months after opening if stored cool and dry.
Alc.	20.0%
Vinificatie	Grapes are pressed and fermented; fermentation is stopped at the medium-dry level by adding wine spirit, following the traditional Madeira method.
Rijping	Aged a minimum of 10 years in oak casks in D'Oliveira's cellars in Funchal's historic centre.

35.54 €