



## D'Oliveira Med. Sweet 10 years

D'Oliveira is one of the oldest still family-owned Madeira houses (founded 1820). This Medium Sweet 10 years gains roundness and depth from the longer ageing.

Amber in colour, with notes of dried fruit, honey and nuts. Medium-sweet and round, with a soft, 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-sweet 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 €