



D'Oliveira Sweet 10 years

D'Oliveira is one of the oldest still family-owned Madeira houses (founded 1820). This Sweet 10 years shows the house's full, creamy dessert style with extra depth from the longer ageing.

Deep amber in colour, with notes of dried fruit, caramel and burnt sugar. Full and creamy, with a long, sweet 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 early to retain plenty of natural sugar, 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 €