



D'Oliveira Verdelho 1984

The grape used to produce semi-dry wines comes primarily from the south, but also from São Vicente in the north. Total plantings across the island cover approximately 46 hectares. The grape is highly aromatic and lively, with significant acidity potential.

Pereira D'Oliveira Luis Oliveira, the owner of this legendary wine estate, sits upon an extraordinary trove of aged wines—a result of the decision not to begin exporting until the 1970s. Prior to that, the wines were sold exclusively on the island, meaning annual production never exceeded sales. Even today, D'Oliveira works with only a limited number of importers worldwide, thereby remaining the guardian of his historic collection of aged wines. The oldest vintages date back to 1850 and are exquisite. D'Oliveira's wines are "old school," characterized by pronounced oxidative qualities and tertiary notes. However, as the wines are typically bottled relatively recently, they strike an incredible balance between candied notes and oxidative elements, featuring well-integrated alcohol

Producer	Pereira D'Oliveira Vinhos Lda.
Region	Madeira
Volume	75.0 cl.
Grape Variety	Verdelho
Drinking window	Now - ∞
Alc.	20.0%
Vinificatie	Fortified wine (halting the fermentation process by adding alcohol).
Rijping	Extended maturation in old casks ("Canteiro") in an oxidative environment (the casks are never topped up).

307.44 €