



Barbeito Verdelho 1993

1993: CERN made the World Wide Web freely available to everyone. A Madeira from this vintage is a living piece of history — a wine that has been ageing for generations, owing its character to decades of patient cask maturation.

Vintage Madeira 1993, made from the Verdelho grape. An authentic, traditionally aged Madeira in the medium-dry style, with the depth and complexity that only decades of cask ageing can bring.

Producer	Vinhos Barbeito
Region	Madeira
Volume	75.0 cl.
Grape Variety	100% Verdelho – a medium-dry grape thriving on mid-altitude slopes, producing wines with bright acidity and subtle smoky undertones.
Drinking window	Ready to drink now — thanks to the nature of Madeira, this wine remains stable for many years, both in bottle and after opening.
Alc.	20.0%
Vinificatie	Traditional Madeira vinification: the must from the Verdelho grapes is fermented almost to dryness before being fortified (mutage) with neutral grape spirit, resulting in a drier, refined style with lively acidity.
Rijping	Aged for more than 33 years using the traditional canteiro method: in oak casks in the naturally heated lodges (armazéns) of the wine house, giving the Madeira its characteristic oxidative character and remarkable longevity.

223.14 €