



Borges Verdelho 20 years

Verdelho is the second-driest of the classic Madeira grapes. This 20 years shows great complexity and depth from the long ageing.

Golden in colour, with notes of citrus, dried apricot and a smoky, nutty undertone. Medium-dry and lively, with a very long, mineral finish.

Producer	BORGES
Region	Madeira
Volume	75.0 cl.
Grape Variety	Verdelho
Drinking window	Ready to drink; keeps for several months after opening if stored cool and dry.
Alc.	20.0%
Vinificatie	Verdelho 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 20 years in oak casks in Borges' cellars in Funchal.

60.33 €