



D'Oliveira Dry 10 years

D'Oliveira is one of the oldest still family-owned Madeira houses (founded 1820). This Dry 10 years combines the dry style's racy freshness with extra depth from longer ageing.

Straw to amber in colour, with notes of almond and citrus. Dry and lively, with a long, invigorating 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 quickly fermented; fermentation is stopped early at the dry 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 €