



## D'Oliveira Dry 3 years

D'Oliveira is one of the oldest still family-owned Madeira houses (founded 1820), known for its artisanal, traditional style. This Dry 3 years is a crisp, dry introduction to that house.

Straw to light amber in colour, with notes of almond and citrus. Dry and lively on the palate, with a fresh, 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 3 years in oak casks in D'Oliveira's cellars in Funchal's historic centre.                                                              |

13.22 €