



D'Oliveira Med. Dry 3 years

D'Oliveira is one of the oldest still family-owned Madeira houses (founded 1820). This Medium Dry 3 years shows the house's artisanal, slightly rustic style at an accessible age.

Amber in colour, with notes of almond, dried fruit and a touch of caramel. Medium-dry and lively, with a nuanced, balanced 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 fermented; fermentation is stopped at the medium-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 €