



D'Oliveira Verdelho 1912

Verdelho The grape used to make semi-dry wines comes mainly from the south, but also from Sao Vicente in the north. The general planting is about 46 hectares all over the island. The grape is very aromatic and frivolous and has great potential for acidity.

Pereira D'Oliveira Luis Oliveira, the owner of this legendary wine estate, sits upon an extraordinary trove of aged wines—a result of the decision not to begin exporting until the 1970s. Prior to that, the wines were sold exclusively on the island, meaning annual production never exceeded sales. Even today, D'Oliveira works with only a limited number of importers worldwide, thereby remaining the guardian of his historic collection of aged wines. The oldest vintages date back to 1850 and are exquisite. D'Oliveira's wines are "old school," characterized by pronounced oxidative qualities and tertiary notes. However, as the wines are typically bottled relatively recently, they strike an incredible balance between candied notes and oxidative elements, featuring well-integrated alcohol.

Producer	Pereira D'Oliveira Vinhos Lda.
Region	Madeira
Volume	75.0 cL
Grape Variety	Verdelho
Drinking window	Now - ∞
Alc.	20.0%
Vinificatie	Fortified wine (cessation of the fermentation process by adding alcohol).
Rijping	Long aging in old barrels (Canteiro) in an oxidative environment (barrels are never refilled).

1,239.67 €