



## Os Mestres 50 cl, Barbeito & Niepoort

Blending together grape varieties continues to be a relatively rare practice when it comes to Madeira wine. Ricardo Diogo and Dirk Niepoort tasted the various batches used for this dry "Reserva Especial" directly out of the barrels in one of the "Vinhos Barbeito" winery's cellars.

Tasting Notes: Notes of star anise, touches of stalkiness from the stems, apricots, macerated fruit, and hints of caramel. Tropical flavours appear on the wine's pleasantly round but also structured palate. The wine's crisp acidity leads into a beautifully dry finish.

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| Producer        | Niepoort   |
| Region          | Madeira  |
| Volume          | 50.0 cl.   |
| Grape Variety   | Sercial, Verdelho and Tinta Negra  |
| Drinking window | 2025-  |
| Alc.            | 19.0%  |
| Vinificatie     | For this blend, Sercial grapes are harvested from vineyards planted in the Seixal municipality, close to the ocean. Here, the vines are exposed to the intense sea spray which is so typical of the Northern coast of Madeira. The rest of the blend is made up of Verdelho from Ribeira da Janela and Tinta Negra from São Vicente. After the grapes are pressed in a continuous press, the wine matures in old French oak barrels and is eventually bottled in its purest state. |
| Rijping         | In old French oak barrels  |

65.29 €