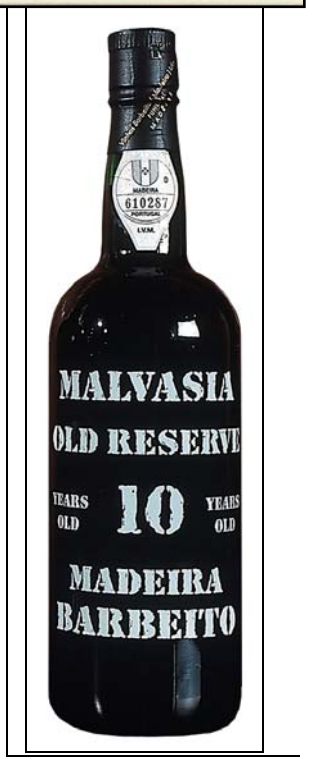
Vinhos Barbeito Madeira

Vinhos Barbeito, founded in 1946, is today one of the most important Madeira wine producers, and the only one still under family ownership. To us, Madeira wine is not just a business – it is a family tradition and a way of life.

Madeira is a semi-tropical, volcanic island situated in the Atlantic Ocean approximately 850 km south-west of continental Portugal and 600 km west of Morocco. The principal grape varieties are the Sercial, Verdelho, Boal and Malvasia, which together with the Tinta Negra Mole are used to produce Madeira Wine. The Tinta Negra Mole is unique in its ability to acquire the characteristics of the different noble grapes with which it is combined, thus becoming useful for blending. The four main types of Madeira wine are named for the grape from which each is principally made. In order from driest to sweetest, the Sercial and Verdelho are served chilled or lightly chilled as aperitifs. The Boal suits desserts and cheeses very well, and the Malvasia is the best dessert wine.

Madeiras are aged in French oak casks and are normally bottled at 3,5 or 10 years of age depending on their quality, character and aging potential.

Rainwater 5 Year Old Verdelho – This is a medium dry wine made from the Verdelho grape, matured in oak casks for 5 years. The nose is honey with a hint of chocolate and the taste is reminiscent of orange marmalade. It may be drunk at any time during the day. It is pleasant as a "pick-me-up" mid-morning or as an aperitif. Verdelho is traditionally served as an accompaniment for soup. It is a very aromatic wine and is best served lightly chilled.
Rainwater, as a wine trademark, has been used for approximately 2 centuries. In the 18th Century, Madeira wine was shipped in casks. Since docks did not then exist in Madeira, casks were taken to the pebbled beach and were left there awaiting the arrival of the ships which would take them to different destinations. On one occasion, while a shipment of Madeira wines was waiting to be taken to Savannah, GA, it started to rain and the water was absorbed by the wood of the casks. The buyer in America noted a different taste in the wine caused by the rainwater, which had altered the alcohol content of the wine. Despite the fact that he initially complained, afterwards, he found that he liked it and people started to call it "Rainwater". This denotes a generally lighter, medium-dry and pale style.



- **Veramar 5 Year Old Boal** – This is a medium sweet wine made from Boal grapes, matured in oak casks for 5 years. The darkest of all Madeiras, Boal has a tawny color tending towards the darker hues to be found in tortoiseshell. Its nose is a rich mixture of caramel and dried apricots and these flavors, especially the dried apricots dominate the palate. Primarily a dessert wine, it makes a pleasant accompaniment to nut, fruit or cheese and is especially good with rich fruit cake. Boal should be served at cellar temperature.

- **Cristóvão Colombo Madeira's** – Senhor Mario Barbeito de Vasconcelos, founder of Vinhos Barbeito, was one of the world's greatest collectors of materials on Columbus. Today, on the island of Madeira, his namesake museum is open to the public and houses his collection.
  Cristóvão Colombo 10 Year Old -Boal
  This medium-sweet wine, named in honor of Columbus, is matured in oak casks for 10 years. More roundness and depth than the 5 year old wines and with a very long finish. With rich aromas and flavors of dried apricots and hazelnuts, it makes a wonderful aperitif with foie gras or an after dinner drink with nuts and cheese.
  Cristóvão Colombo 10 Year Old – Malmsey
  Malmsey is the sweetest wine made from the malvasia grape produced on the southern slopes of Madeira Island, aged in French oak casks for 10 years. It is a fine, luscious wine, full and smooth on the palate. It goes well with dessert and can also be enjoyed on it's own after meals.

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