

# Barbeito Madeira



## **Rainwater 3 Year Old Dry Maderia**

Rainwater, as a trademark, has been used for approximately 2 centuries. In the 18<sup>th</sup> Century, Madeira was shipped in casks. Since docks did not exist in Madeira, casks were taken to the pebbled beach and were left there awaiting the arrival of merchant 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”. With a bright amber color and hints of brown sugar, walnuts, orange rind and caramel. The wine is extremely well balanced showing medium body, crisp acids and a lingering floral finish. Serve as an aperitif or an excellent complement to hearty soups or serve with dried fruits and nuts.

## **Medium Rich 3 Year Old Dry Maderia**

With a medium sweet style that is blended with wines made from Tinta Negra Mole grapes grown on steeply terraced slopes of volcanic soil, the wine achieves its characteristic bouquet through the unique “Estufagem” process of hot storage for up to three months followed by gradual cooling. It is then matured in oak casks for 3 years before being bottled. This Madeira has a rich full flavor, with an intriguing aroma and perfect balance. Delightful between meals or to cook with, it also goes well with dessert or cheese.

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