



D'Oliveira Tinta Negra 1997

Tinta Negra Mole The absolute ruler on the island. About 80% of the total planting is Tinta Negra Mole. You can find them all over the island, but most vineyards are found in the north. The grape is mainly used to produce basic madeira. However, some producers, in which Barbeito is the biggest innovator, are making beautiful wines with this underrated grape! A positive evolution for the future as there is much more production in this variety. Tinta Negra Mole may be vinified from dry to sweet.

Pereira D'Oliveira Luis Oliveira, owner of this legendary winery, is sitting on an unseen resource of old wines. A result of the decision to start exporting only in the 1970s. Before that, the wines were only sold on the island so annual production never exceeded sales. Even today D'Oliveira has only a limited number of importers in the world, thus remaining the patron of his historic collection of old wines. The oldest wines date back to 1850 and are scrumptious. D'Oliveira's wines are "old school" with more oxidation and tertiary notes. However, because the wines are mostly recent bottlings, they have an incredible balance of candied notes and oxidative elements with good integration of alcohol.

Producer	Pereira D'Oliveira Vinhos Lda.
Region	Madeira
Volume	75.0 cl.
Grape Variety	Tinta Negra Mole
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).



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183.00 €