



D'Oliveira Verdelho 1932

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, 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	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).

1,050.00 €