



Blandy's Verdelho 10 y old -50 cl

Verdelho 10 y old is een fruitige madeira die lichte oxidatie combineert met gekonfijte toetsen. Goed aperitief of in combinatie met fruit desserts of kaas

Producer	Madeira Wine Company SA
Région	Madeira
Volume	50.0 cl.
Cépage	verdelho
Drinking window	-
Alc.	20.0%
Vinificatie	Minimum 10 jaar gerijpt op het klassieke Canteiro systeem.
Rijping	Blandy's 10 year old Medium Dry Verdelho underwent fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled stainless steel tanks. After approximately 4 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

28,50 €