



## BARBEITO MADEIRA

### THE ATLANTIC RAINWATER (Medium Dry)



500ml

#### DENOMINATION

Madeira D.O.P

#### GRAPE VARIETIES

Verdelho  
Tinta Negra  
Sercial

#### VINEYARDS AND VINIFICATION

Grapes from a variety of quality vineyards. Verdelho from Raposeira, Tinta Negra from Estreito de Câmara de Lobos and São Vicente and Sercial from Seixal. Grapes were pressed in a continuous press. Arresting of fermentation takes place at the desired degree of sweetness by adding vinic alcohol (96%).

#### MATURATION AND BLENDING

Madeira legend has it that a consignment of Madeira barrels, bound for a US merchant in Baltimore, came to be “diluted” as they stood on a rain-drenched Funchal quay. So impressed was the merchant with the result that a new style was born: ‘Rainwater’. The Atlantic Rainwater is a unique, commemorative bottling, crafted by Ricardo Freitas at the Barbeito Madeira lodges. It is a blend of Verdelho, Tinta Negra and Sercial, but not a drop of rain water! All wines were aged in barrel in the traditional CANTEIRO method. The style of this wine emulates the original, being vibrant, lighter in flavour, with a savoury edge. Like the legend, this wine was all shipped to the UK on the unique wooden sailing lugger GRAYHOUND in July 2019.

Lote: Grayhound produced only 2400 bottles.

TOWT Voyage number: 1904

Ship’s Masters: Fraya Rowden and Marcus Pomery

#### TECHNICAL SPECIFICATIONS

Alcohol degree: 18,15 vol.

Baume: 1,3

Total sugar: 55 g/l

Volatile acidity: 0,40

Total acidity: 7,45

#### SERVING & CELLARAGE

Madeira wine should be kept vertically and in a cool dry place. Served best between 11/12 °C. It will last & maintain in good condition several months once opened.

#### TASTING NOTES AND HARMONIES

Light Gold colour. Aromas of dried fruit, pistachio and lemon zest. Very clean and pure on palate, citric savoury flavours bringing freshness and persistence to the wine.

Excellent as an aperitif