

Malvasia 20 Years Old

Grape Variety: Exclusively from Malvasia grapes, harvested in S.Jorge, on the north coast of the Madeira Island, in the municipality of Santana. Winemaking by fermentation of skins, in barrels, enabling alcoholic fermentation.

Stage: In 650 litre American and French oak barrels to bottling. This Madeira Wine is blended with an average age of 20 years, originating from the best wines of this grape variety that age in our cellars in Funchal and today are part of our valuable stock.

Tasting notes

Color: Brownish/topaz, acquired through the contact with old oak, with orange shades.

Nose: Intense aroma of exotic wood. Notes of honey, tobacco, spices, chocolate, vanilla and toasted almonds. With a slight iodine aroma.

Tasting Note: The taste is inebriating, engaging, from the very nature of the wooden barrel, rich and complex. Notes of dried fruit, vanilla, caramel and curry, among others. Well-structured acidity and body in harmony with the sweetness and tannins.

Gastronomy: Graceful and attractive for any occasion. Especially at the end of the meal as a digestive par excellence. Serve at temperatures up to 18º C.



VINTAGE	20 years
WINE TYPE	Madeira
VARIETAL	Malvasia
ALC.	19%
REGION	Madeira



Cardel Wines

Importer & Wholesaler www.cardelwines.com – info@cardelimports.com – Tel. (407) 408-6238