

## Malvasia 30 Years Old

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

**Stage:** In 650 liters American oak barrels to bottling. This Madeira Wine is blended with an average age of 30 years, originated from the best and oldest 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 American 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 and curry, among others. Well-structured acidity and body in harmony with the sweetness and tannins. Long living wine.

**Gastronomy:** Attractive for any occasion. Especially at the end of the meal as a digestive par excellence. Serve at temperatures up to 18° C.

**Final Notes:** Wine bottled in November 2014..



VINTAGE	30 years
WINE TYPE	Madeira
VARIETAL	Malvasia
ALC.	19%
REGION	Madeira



Cardel Wines

Importer & Wholesaler [www.cardelwines.com](http://www.cardelwines.com) – [info@cardelimports.com](mailto:info@cardelimports.com) – Tel. (407) 408-6238