

# THE WINETASTERS

## Wines from Madeira

19<sup>th</sup> March 2021

	Producer	Grape / Blend	Age	Bottle size cc	Supplier	Sweetness WS Scale	Alcohol %	Price
1	Barbeito	Tinta Negra Mole	2008	50	Hennings	Med dry	19.2	£30.00
2	Henriques & Henriques	Sercial	10	50	WS	5	20	£21.00
3	Barbeito	Rainwater Reserve	~5	50	WS	5	18	£13.95
4	Blandy's	Verdelho	10	50	WS	5	19	£20.50
5	Henriques & Henriques	Bual	15	50	WS	6	20	£26.00
6	Blandy's	Terrantez	20	50	WS	7	20	£52.00
7	Henriques & Henriques	Malvasia	10	50	WS	8	20	£20.50

### Notes

These wines will all have a very high acidity level as is typical with Madeira, but it's especially prevalent in the Sercial. From there, it's a gradual rise up the sweetness scale, though the Terrantez and the Malvasia. While the Malvasia does technically have a higher sugar level, the extra 10 years age of the Terrantez has caramelised the sugars further and concentrated the wines so the sweetness appears more apparent.

All this suggests the wines are food friendly. Some say that they work best with Asian food when the acidity of the Madeira and the spiciness of the food sometimes appear to find equilibrium.

In general, the older wines are better contemplated and enjoyed without food. The dryer styles would partner well with aperitif food, vegetable soups, fish and seafood. Verdelho will also work well with some cheeses that are strong and pungent. Bual and Malvasia will pair with many desserts especially those sweet fruit desserts and chocolate desserts. And of course, the island speciality of Honey Cake.

Even when your samples are broached they will keep well for weeks. Don't feel pressure to drink all the sample once it is opened. The presentation will discuss the reasoning for this.