

Barbeito
Madeiras and Food

	Special lotes		aged, 'dated' madeiras					Frasqueira	Single cask bottlings	
	Single	VB	Sercial	Veramar	Boal	Malvasia	Malvasia	Verdelho	Malvasia	Boal
	Harvest	Lote 1	10 Years	Boal	10 Years	10 Years	20 Years	1981*	1994	1995/99
Aperitif (with salted almonds/olives)	✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓	✓		✓ ✓	✓	✓ ✓
French Onion Soup	✓ ✓	✓ ✓	✓ ✓					✓ ✓		
Yorkshire Pudding and Onion Gravy	✓ ✓	✓ ✓	✓ ✓					✓ ✓		
Game Terrine (esp w onion marmalade)	✓ ✓	✓ ✓	✓ ✓	✓	✓			✓	✓	
Welsh Rarebit (starter or savoury)	✓ ✓	✓ ✓	✓	✓	✓			✓ ✓		
Duck or Goose liver pate	✓	✓	✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓	✓ ✓	✓ ✓
Air dried ham (also smoked venison,etc)	✓ ✓	✓ ✓	✓ ✓		✓			✓ ✓		
Confit of Duck	✓ ✓	✓ ✓	✓ ✓		✓			✓		
Smoked Eel, potato pancake, h'radish cream	✓	✓	✓							
Mushrooms (with cream, garlic, coutons)	✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓			✓ ✓		
Roast Game (w caramelised veg)	✓ ✓	✓	✓ ✓					✓		
Peking Duck	✓ ✓	✓ ✓	✓ ✓					✓		
Goat's Cheese				✓	✓			✓	✓	✓
Blue Cheese, creamy				✓	✓ ✓	✓ ✓	✓ ✓	✓	✓ ✓	✓ ✓
Blue Cheese, dry			✓	✓	✓	✓ ✓	✓ ✓	✓	✓ ✓	✓
Triple Cream Cheese (eg brie)	✓	✓	✓	✓	✓	✓	✓	✓ ✓	✓	✓
Parmesan	✓ ✓	✓ ✓	✓ ✓	✓	✓	✓	✓	✓ ✓	✓ ✓	✓
Mature Cheddar or other hard cheeses	✓	✓	✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓
Apple tart with crème anglaise				✓	✓	✓ ✓	✓		✓	✓ ✓
Treacle Tart (or pecan pie)				✓	✓	✓ ✓	✓ ✓		✓ ✓	✓
Sticky Toffee Pudding				✓	✓	✓ ✓	✓ ✓		✓ ✓	✓
Crème Caramel (or crème brulee)				✓ ✓	✓ ✓	✓ ✓	✓ ✓		✓ ✓	✓
Tarte Tatin				✓ ✓	✓ ✓	✓ ✓	✓ ✓		✓ ✓	✓ ✓
Bolo de mel ('honey' molasses cake)				✓ ✓	✓ ✓	✓ ✓	✓ ✓		✓ ✓	✓
Fruit Cake (with Richard III Wensleydale)				✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓	✓ ✓	✓ ✓
Christmas cake				✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓	✓ ✓	✓
Hot Sponges (treacle, lemon, orange)				✓	✓ ✓	✓	✓		✓ ✓	✓ ✓
Ginger Cake / Parkin				✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓	✓ ✓	✓ ✓
Digestif (with Nuts and Dates)	✓	✓	✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓

not recommended

✓

 good match

✓ ✓

 excellent match

**A note on Frasqueiras (older vintage bottlings). In our experience, older Frasqueiras are generally at their best with very simple dishes, or just served on their own.*

A note on serving Barbeito Madeiras. As all the above Madeiras are naturally aged in cask and bottled without caramel, they suit many foods wonderfully, as you'll see above. To show them at their best, serve between larder (12 C) and low room (19 C) temperature. If you get a chance aerate the wine (with an hour or two in a decanter, before rebottling, if you like), it will help the madeira to show its best features. And once opened, it will keep well (should you be able to resist the temptation!)

Example of a Barbeito Madeira Supper

Stuffed Mushrooms with
Parmesan Bread

Barbeito Sercial Ten Year Old

Welsh Rarebit

Barbeito Single Harvest 1997

Fruitcake with
Wensleydale Cheese

Barbeito Boal Single Cask 1999

Caramelised Oranges
with vanilla biscuits

Barbeito Malvasia 20 Year Old

Coffee

Barbeito Verdelho 1981