



the MADEIRA COLLECTION

In 1946 my grandfather, Mário Barbeito, founded our small island firm, to create limited quantities of bespoke Madeira wines. After more than 60 years since the founding of Vinhos Barbeito my family still continues to preserve the traditional methods of making and aging Madeira wine.

Vinhos Barbeito is known today for its elegant wines

made from grapes selected from my favourite vineyards on the island. Creating blends with wines made from more than one grape variety has become one of the things I am most passionate about in my wine making life. This is the second blend created exclusively for "The Madeira Collection". As foundation, we

used wines from Tinta Negra and Verdelho, both from the harvest of 2002. To create the specific dry and very fresh end, we had to add Sercial to the blend. So, we selected a wine made from that grape variety which has been aging in our warehouses for more than 25 years, in old French oak casks.

2

**RESERVE
dry**

MADEIRA BARBEITO

The high concentration level of acidity in that Sercial, made it possible to create the

unique character of this dry "Reserve" blend as well as enhance the pleasant and fresh acidity. Thanks to the extremely fresh and fruity character of this wine, The Madeira Collection No 2 has become a real gastronomic wine, that combines extremely well with poultry (pheasant), chocolate-citrus and old cheese. CÂMARA DE LOBOS, FEBRUARY 2012, RICARDO DIOGO V. FREITAS

Vinho produzido e engarrafado por Vinhos
Barbeito (Madeira) Lda., Câmara de Lobos
PRODUTO DA ILHA DA MADEIRA, PORTUGAL



CONTAINS SULPHITES, CONTÉM SULFITOS

ALC.19% VOL  500ML

L12014