

Sercial 15 Years Old - Special Reserve

Type:	Dry
Lot:	Sercial from different harvest years, with an average of 15 years old
Region:	Madeira
Grape variety:	Varietal Sercial
Terroir:	Volcanic and basaltic soils, with a clayey texture, acids and rich in organic matter. A mild sub-tropical climate, warm summers and temperate winters. Great proximity between vineyards and the sea which gives to the wines a perfect acidity.

Vinification:	Destemmed and pressed grapes, fermentation off the skins in controlled temperature. Fortified by the addition of neutral vinous alcohol at 96% Vol
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Aging:	In oak casks, in the tradicional "canteiro" process, until bottling.
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Wood Cask: for > 14 years

Type of wood: French and American oak.

Predicted longevity:	Madeira wines, by their characteristics and fortification, are of great longevity.
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Analysis:	
Alcohol content:	19 % Vol.
Total Acidity:	7,3 g/l (tartaric acid)
Residual sugars:	60,00 gr/l
Baumé:	1,3
pH:	3,30

Tasting Notes:	
Color:	Topaz colour.
Aroma:	Very fresh and with nutty aromas.
Palate:	A dry Wine with a balanced acidity, flavour of dried fruits and wood.

Trade:	. 750ml bottles . 6 or 12 bottles per case
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Serving Suggestion/Food Pairings:
Should be served at a temperature between 15°C and 16°C. It does not need to be decanted.
It can be enjoyed as an aperitif or to combine with soups, sushi, fish or with cheeses.

Storage:
Vertically in a room temperature. After opening the wine will keep for several months in good conditions.

Enologist:
Engº Ivo Couto

