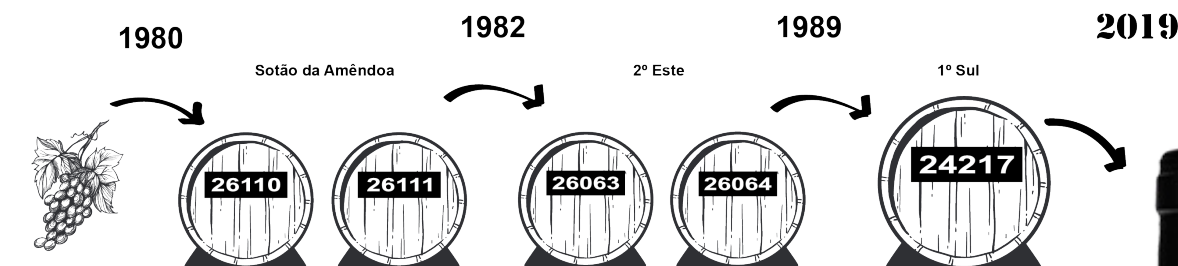


SERCIAL 1980

Sercial produces small pine cone clusters with medium-sized and thin-film berries. The maturation is late and presents good resistance to powdery mildew and mildew. The wines are characterized by high acidity and rarely reach an alcohol content of more than 11% before fortification, and are extremely fresh, with intense and vibrant aromas. It is used to produce dry Madeira wines.

The wine was aged in oak barrels for a total of 36 years and started its ageing program. Whereby the wine was gently heated by warm air in the lofts of the company's south-facing lodge in Funchal. Over the years the wine was transferred from the top floor to the middle floor and eventually to the ground floor where temperatures were cooler. The wine was regularly raked during the ageing process and finally bottled when the desired balance of maturity was reached.



Tasting Notes

Bright cristaline topaz color with greenish highlights.

Bouquet very characteristic ethereal and exuberant, notes of spices are very evident, citrus chutney, citrus fruit crystallized, notes of roasted oak. In the mouth it's dry, fresh and citric, a long volatile aftertaste with strong notes of exotic woods, spices and old brandy.

Grape: Sercial
Category: Vintage/Frasqueira
Ageing: Canteiro
Cask: American oak
Style: Dry
Harvest Year: 1980
Bottled: 2019
Winemaker: Francisco Albuquerque

Alcohol: 21%
Total Acidity: 10,0 g/L
Residual Sugar: 55 g/L
Volatile Acidity: 1,3 g/L
Volumetric Mass: 1004 g/L
pH: 3,30



N.º de garrafas

