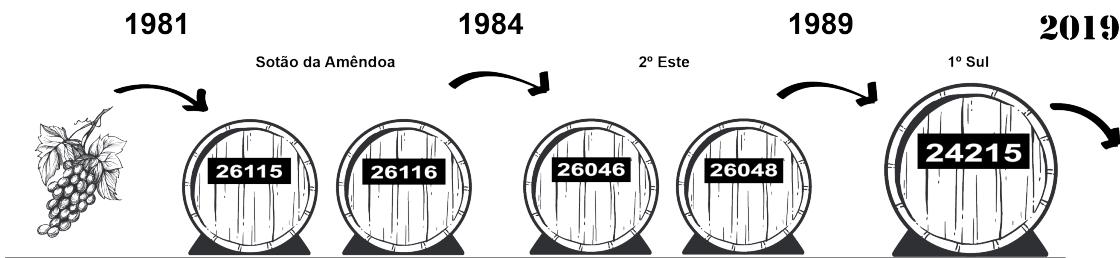


MALMSEY 1981

The Malmsey grape is found predominately in the region of São Jorge on the north of the Madeira island. Possibly the most well-known of the noble varieties, the grape has high levels of both, sugar and acidity – a perfect combination for this rich style of Madeira.

The wine was aged in oak barrels for a total of 37 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

Amber colour with green reflexes, crystalline and bright.

On the nose have a exuberant characteristic bouquet, notes of exotic wood, toasted confectionery with candied fruits, spices and smoked notes. Sweet, smooth and dense, good concentration with excellent freshness, long aftertaste of brandy, spices and honey.

Grape: Malmsey
Category: Vintage/Frasqueira
Ageing: Canteiro
Cask: American oak
Style: Rich
Harvest Year: 1981
Bottled: 2019
Winemaker: Francisco Albuquerque

Alcohol: 21%
Total Acidity: 9,0 g/L
Residual Sugar: 110 g/L
Volatile Acidity: 1,6 g/L
Volumetric Mass: 1026 g/L
pH: 3,39



Bottles Number

