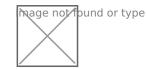
## Carmo Vinhos Madeira Sercial 10 Yr Carmo Vinhos Wines Portugal - Madeira

The driest style of Madeira, a light bodied wine with a distinctive nutty nose. Clean aromas showing the wine's evolution. Sightly smoky with nuts, apricots and vanilla.

The concentration at this age has produced a very attractive and interesting wine. Dry on the palate with flavors of wood and nuts. A complex wine with fresh acidity and an extraordinary long finish.



## **Specifications**

Varietals Sercial

Grapes are destemmed. Fermentation (with no maceration) at 27degrees C. Vacuum filtering. Addition of vinic alcohol. Analyses, tasting. Resting in oak casks. Regular control of

Vinification aging. Final filtering and rectification. Produced in

accordance to the traditional methods in use for Madeira wines, supported by the latest oenological practices and controlled by the Ruling Authority, IVBAM. Aged 10 years in

American white oak.

Pairings An excellent apertif and a perfect match to hors

d'oeuvres.

## **Codes, Weights and Measures**

**UPC** 5 601196 050111

Units/Case 12
Unit Size 750 mL
Container bottle

SCC 1 05 60119 05011 4

Case Weight 33
Cases/Pallet 50
Layers/Pallet 10

**ABV** 20.00% \$ 56.99 USD

SRP 750mL Bottle