



MILES MADEIRA WINE



MILES COLHEITA 2006 MEDIUM DRY

TECHNICAL SHEET

MILES MADEIRA

The firm that was eventually to become *Miles Madeira* was originally known as Rutherford & Grant, established on the Island of Madeira, in 1814. In 1878, James Price, surviving partner of the firm, was no newcomer to the company for, in 1863 when only 12 years old, he had been apprentice to Rutherford & Grant, having acquired sound knowledge and experience of the working of the Madeira Trade. His sons and grandsons followed him in the business, and Miles Madeira became one of the most respected brands of the island's wine. Today it is synonymous with excellent Madeira wine and has become one of the best known and most respected brands in the world.

GRAPE VARIETY

The Tinta Negra varietal originates from Andalucia in the south of Spain and was introduced to the island of Madeira during the 18th Century. Used in large scale after the Phylloxera epidemic in 1872, it is now the most widely planted and most important varietal in Madeira. This red varietal is almost exclusively grown in the "latada" system - trained on a pergola, some 2 metres | 6 feet off the ground in order to maximize aeration below the vines. It is found on the steep slopes on the south of the island in Estreito de Câmara de Lobos (altitudes: 200 - 600 metres | 656 - 1968 feet) and on the north, in São Vicente (altitudes: 100 - 400 metres | 328 - 1312 feet).

BOTTLING YEAR

2017

PRODUCT DESCRIPTION

Miles Colheita 2006, Medium Dry, is a single harvest Madeira. This wine was aged in 650 lts seasoned American oak casks in the traditional 'Canteiro' system, whereby the casks were gradually transferred from the top floors of the lodge, where it is naturally warmer, to the middle floors and eventually to the ground floor where it is cooler. The wine was regularly racked and when it reached the desired stage of maturity it was bottled.

SPECIFICATION

Alcohol: 19% ABV pH: 3.38 Residual Sugar: 65.0 g/l
Total Acidity: 7.0 g/l tartaric acid

TASTING NOTES

Topaz colour with golden nuances, crystalized and shiny.
A distinctive bouquet with nuances of raisins, old brandy, exotic wood and spices like white pepper.
Medium Dry, fresh and vibrant with a long aftertaste.
Notes of wood, spices and preserved citrus fruit.