MILES
MADEIRA
WINE

MILES
RICH

Certified
B
Corporation

MILES MADEIRA

Miles Madeira - specialists in the Tinta Negra variety, the company was founded in 1814 on the island of Madeira. Madeira Island in the North Atlantic, is of volcanic origin and has an area of 181,000 acres, however the total area used for wine production is only 1111 acres. The vines are cultivated in terraces due to the fact that farming land is on very steep slopes.
All of this comes together to make a very unique wine.

PRODUCTION

Harvest: The grapes are hand picked
Fermentation: After destemming, the grapes are macerated and pressed, then starts the fermentation
Fortification: When reached the appropriate amount of natural sugar, fermentation stops with the addition of alcohol (grape origin)
Estufagem: The winemaker controls the heating temperature during the aging process
Bottling: Before bottling the wine is submitted to a clarification and filtration

UNIQUE CHARACTERISTICS OF A UNIQUE WINE

Microproduction (600 boxes/year) · Harvested by hand in small family plots · Low alcohol content

FOOD PARING

It goes well with “pralines”, creamy cakes, chocolate cakes, cakes with crystalized fruits, cakes with nuts and divine mixed with avocado.

TASTING NOTES

Dark chestnut colour with golden highlights. Characteristic madeira bouquet of dried fruits, marmalade, wood and toffee. Sweet and smooth in the mouth with notes of oak and chocolate.

SPECIFICATION

Alcohol: 19% Volumetric Mass: 1027g/L Total Acidity: 5.45 g/l Volatil Acidity: 0.18 g/L
Residual Sugar: 113g/L pH: 3.35 Baumé: 4.2

Winemaker Francisco Albuquerque • Producer Madeira Wine Company •
Region Madeira Island, Portugal • Grape variety Tinta Negra • Soil Type Volcanic •
Type of wine Fortificado • Vine training methods Latada · Fermentation Stainless steel vats

GREEN PRACTICES

Certified Sustainable (B Corporation)