

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. Slightly 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
Vinification	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 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 aperitif 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%
SRP	\$ 56.99 USD 750mL Bottle