



MILES MADEIRA WINE



MILES 10 YEAR OLD 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).

VINIFICATION

Miles 10 Year Old Dry underwent fermentation on the skins with natural yeast at temperatures between 24 °C – 26 °C | 75.2 °F – 78.8 °F in temperature controlled stainless steel tanks. After approximately 48 hours, fortification with grape spirit takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Miles blended Madeiras are made up of 5 or 6 different lots of wine in order to make up the required average age. The lots of wine making up this blend were aged in the traditional "Canteiro" method at the company's ageing facility at Mercês, in Funchal, Madeira island. Shortly after fortification, the wine is transferred to old American oak casks and placed in specific rooms that will ultimately determine the end profile of the wine. As the natural heating of the wine plays such an important role throughout the process, every batch of wine needs to be reviewed annually by our winemaker to determine when it will be used as a blend.

SPECIFICATION

Alcohol: 19% ABV pH: 3.45 Residual Sugar: 45,0 g/l
Total Acidity: 6.0 g/l tartaric acid

SERVING & CELLARAGE

Miles 10 Year Old Dry is fined and does not require decanting. It is a superb accompaniment to dessert dishes, especially fruit, cakes, chocolate puddings and soft cheeses. It has been bottled when ready for drinking and will keep for several months after opening.

TASTING NOTES

Pale, bright topaz colour with a golden tinge, fresh with dry fruits, wood and citrus flavours with a fresh and nutty persistent finish.

