



MILES MADEIRA WINE



TINTA NEGRA 1996

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 C mara de Lobos (altitudes: 200 – 600 metres | 656 – 1968 feet) and on the north, in S o Vicente (altitudes: 100 – 400 metres | 328 – 1312 feet).

VINIFICATION/MATURATION

Miles Vintage 1996 Rich is a single harvest Madeira. This wine was aged in 650 lts seasoned American oak 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 Residual Sugar: 135 g/L Total Acidity: 10.4 g/L
Volatile Acidity: 8.92 g/L tataric acid pH: 3.37 g/L

Harvest Year: 1996 Bottling Year: 2017

TASTING NOTES

Golden with crystalline mahogany nuances. A characteristic bouquet with notes of dried fruits soaked in brandy and spices. Balsamic. Sweet, smooth, and fresh with a full and long aftertaste of fruit, toasted wood, and sugar cane molasses.

GREEN PRACTICES

Practicing Sustainable

