

VINHOS BARBEITO



TECHNICAL INFORMATION

From its birth in 1946, Barbeito has been a steadfast champion of Madeira's traditional winemaking. Yet, winemaker Ricardo Diogo Vasconcelos de Freitas has also been the leading innovator of Madeira's renaissance, employing a master's touch when creating new blends and sourcing from unique sites or under-appreciated varieties.

Ricardo believes that the critical process in making great Madeira is long aging in wood ("canteiro"), but he carefully modulates this aging to help his slumbering wines reach their most harmonious expressions. Each warehouse offers different mean temperatures, diurnal swings, and evaporation rates, and these characteristics can enhance (or tame) a wine's natural personality over years or decades of aging.

Established: 1946

Winemaker: Ricardo Diogo Vasconcelos de Freitas

Appellation: Madeira

Soils: Volcanic soils, on steep, terraced hillsides.

THE WINES	Vineyard & Grapes	Winemaking	Production
NV "Island Dry" & "Island Rich" Reserve	Sourced from prime vineyards in São Vicente and Câmara de Lobos. The Rich is 100% Tinta Negra, while the Dry is Tinta Negra with ~20% Sercial from Jardim da Serra added.	The grapes ferment in stainless steel to the desired sweetness before being fortified with wine-derived neutral spirits. Aged for 5+ years in old French casks in a warehouse with stable year-round temperatures.	400-700 cases produced per year
2009 Verdelho <i>Cobeita</i>	Sourced from a 30-year-old Pergola-trained vineyard in São Vicente. This north-coast site is noted for producing grapes with exceptional acidity.	Whole clusters were pressed in a horizontal screw press. Fermented to Medium Dry before fortification, and then aged for ~15 years in a old French casks before bottling.	944 bottles (500ml) produced
NV Bastardo "Duas Pipas" - <i>lote 2</i>	Bastardo was resurrected on the island by Teófilo Cunha at his vineyards in São Jorge. Ricardo started purchasing from him with the first harvest in 2007.	The second Duas Pipas release was assembled from two casks: one made with skin maceration from 2014, and the other made by direct pressing from 2015.	1,560 bottles (500ml) produced
2011 Tinta Negra Med-Dry	Sourced from a single vineyard in Câmara de Lobos (south coast) and assorted plots in São Vicente (north coast).	Fermented on the skins with foot-treading for 2+ weeks before pressing in an old basket press. Aged for ~12 years in assorted old French oak barrels.	2,924 bottles (500ml) produced
2017 Sercial "Vinha das Laje" 167d <i>Cobeita</i>	Sourced from a vineyard in Seixal (north coast) that is constantly "bathed" by salty mist from waves crashing on the nearby shore.	The estate pressed whole clusters before 10 days of fermentation and then fortification. Aged in a single 620l barrel in a warmer warehouse to increase concentration.	1,014 bottles (500ml) produced
Verdelho Branco	Verdelho from Raposeira (south coast) with a small percentage of Sercial from Seixal (north coast) added.	The wine is fermented in stainless steel before aging for one year in 4-year-old oak barrels. Aged for 1+ years in bottle before release.	~1,500 bottles produced