

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
2005 Bual “Vinha do Charlot Jardim Pelado”	Sourced from a vineyard in the dry, hot area of Jardim Pelado on Madeira’s south coast.	The grapes were pressed without destemming in a horizontal screw press. Fermented to Medium Dry before fortification, and then aged for 17+ years in a single 750 liter, old French cask.	1,300 500ml bottles produced
2008 Tinta Negra “Vinha das Mantas” 198e Med-Dry	Sourced from the 100+-year-old vines in “Vinha das Mantas” at Jardim da Serra.	Fermented on the skins with foot-treading for 2+ weeks before pressing in an old basket press. Aged for 15+ years in a single 700 liter, old cask.	1,043 500ml bottles produced
2015 Sercial “Vinha das Laje” 530d	Sourced from a vineyard in Seixal (north coast) that is constantly “bathed” by salty mist from waves crashing on the nearby shore.	Whole clusters were fermented and then pressed before fortification. The wine was aged in a single cask for ~8 years in one of the winery’s warmest warehouses to increase concentration.	1,022 500ml bottles produced
Verdelho Branco <i>The term “Reserva” was dropped after 2021.</i>	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