



BARÃO DE VILAR MADEIRA SECO

SKU: MABVD

Traditional family run Madeira producer Barão de Vilar is a great find for Amathus, offering classic styles of madeira at great prices and with a long history. Traditionally trellised vines and aged traditionally in gentle warm conditions for 90 days before spending 3 years in oak barrels maturing, these are very easy drinking Madeiras, with great acidity running throughout.

Tasting Notes: Prunes and dried lemon rind on the nose, with intense nutty, rich, almost bitter notes on the complex, well balanced palate.

