



BARÃO DE VILAR MADEIRA MEIO SECO

SKU: MABVM

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: Nuts, dates and dried fruit aromas following through on the off dry palate. Great complexity and intensity of flavours on the finish.

