



LEACOCK'S MADEIRA



SCORES

92 Points, Wine Spectator, 2017

TINTA NEGRA COLHEITA 2001

Leacock's Madeira was established in 1760 and in 1925 formed the original Madeira Wine Association in partnership with Blandy's Madeira. In 1989, the Symington family, renowned fourth generation Port producers, entered a partnership with Leacock's in what had then become the Madeira Wine Company, which also represents Blandy's, Cossart Gordon and Miles. The Blandy's family have continued to run Leacock's in the 21st century.

THE WINEMAKING

Leacock's 2001 Tinta Negra is a single harvest Madeira. This wine was aged for 16 years in seasoned American oak casks 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. This process gives Madeira its unique flavor and incredible longevity.

TASTING NOTE

A bouquet of honey, dried oranges and prunes followed by a rich, luscious mouthfeel balanced with great acidity.

WINEMAKER

Francisco Albuquerque

PROVENANCE & GRAPE VARIETAL

Tinta Negra is a dark skinned grape native to the Iberian Peninsula. It rose to prominence in the wake of the phylloxera epidemic of the 1860s; with the traditional Madeira vines being perilously close to extinction.

BOTTLED 2017

STORAGE & SERVING

Leacock's Tinta Negra's are excellent as an after dinner drink and also very good with fruit, chocolate, cakes and hard cheeses.

WINE SPECIFICATION

Alcohol: 19.3% vol
Total acidity: 7.29 g/l tartaric acid
Residual Sugar: 112 g/l

DECANTING Not required

UPC: 094799040132