



Rare Wine Co. Historic Series

OVERVIEW

First Release: 2002

History: The RWC Historic Series represents a close collaboration between The Rare Wine Co. and Vinhos Barbeito. First conceived in 1998, the goal from the beginning was to produce a series of affordable varietal Madeiras that possess the magical qualities of great Vintage Madeira. Each Madeira is a blend of young wine (less than two decades old) and very old wine (60-100 years old).

The first two wines in the series—New York Malmsey and Boston Bual—were released in 2002. And in 2004 and 2010, respectively, the third and fourth in the series, Charleston Sercial and Savannah Verdelho, were released. In 2013, Baltimore Rainwater was added, to restore to prominence what was once America’s most prized Madeira style.

Each wine is named for an American seaport where Madeira was popular in the 18th and 19th centuries. The labels feature early engravings and historic information, further evoking a sense of Madeira’s towering importance in American history.

WINEMAKING NOTES

Soils: Volcanic soils, on steep, terraced hillsides.

Winemaking: Historically, the grapes were pressed in or near the vineyards, and the juice transported to the producers’ lodges. The fermentations were stopped at the desired point with the addition of grape or sugar cane spirit.

Oak Aging: The critical process in making great Madeira is aging in wood for ten years or longer. This process is called “canteiro.” Many inexpensive Madeiras replace this step by heating in tank for about 3 months, which is called “estufagem”. The Historic Series Madeira have all been patiently canteiro-aged, in barrels of various sizes and subject to substantial swings in temperature throughout the year.

THE WINES

Background

“Charleston” Sercial	This Sercial shows the strong acidity, and nutty flavors that have always marked great vintage Sercial. Superb as an aperitif, or with soup and cheese courses.
“Boston” Bual	This elegant Bual shows classic notes of citrus peel and cinnamon. Its moderate sweetness, and good acidity, makes it a wonderful after-dinner wine or versatile dessert pairing.
“New York” Malmsey	The New York has the deep color and classic toffee/caramel notes that define Malmsey. It’s a perfect wine with which to finish a meal, or with rich desserts, including chocolate.
“Savannah” Verdelho	The Savannah Verdelho finds the perfect harmony between sweetness and acidity. Its balance, as well as the inclusion of very old wine in the blend, makes this possibly the most versatile of the series for pairing with savory dishes. It is a wonderful companion to chocolate.
“Baltimore” Rainwater	Rainwater was once America’s most prized Madeira, revered for its delicacy, relative dryness and nuance. Baltimore Rainwater recaptures this ethereal style for a new generation of Madeira lovers.