

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 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 Bastardo “Três Pipas” Medium Dry | Bastardo was resurrected on the island by Teófilo Cunha at his vineyards in São Jorge, on island’s north coast. Ricardo started purchasing from him with the first harvest in 2007. | The Três Pipas release was assembled from three casks: one made with skin maceration from 2010, and two others made by direct pressing from 2009 and 2011. | 2,139 bottles produced |
| 2003 Malvasia “Cask 242D” | Selected from superior vineyard sites in São Jorge, on the island’s north coast. | The must fermented until ~95g/l sugar remained, and then brandy was added to stop fermentation with a final alcohol level of 19%. Aged in cask in a cooler warehouse for delicacy. | 1,036 bottles produced |
| 2007 Tinta Negra “Cask 104E + 205E” Medium Sweet | Sourced from the 100+-year-old vines in “Vinha das Mantas” at Jardim da Serra. The grapes were trod by foot; the first time Ricardo employed this ancient technique. | Given the deep color and full body that comes from foot-trodding, Ricardo chose to age this wine in smaller 300 and 450 liter barrels. Aged for 13 years in a warmer warehouse to balance the wine’s power. | 1,072 bottles produced |
| NV Tinta Negra “Ribeira Real” 20 Year Medium Sweet | Ribeiro Real is an historic vineyard of volcanic soils in Estreito de Câmara de Lobos. A south-facing amphitheater at 200m of elevation, this site has been renowned for centuries. | The must fermented until ~80g/l sugar remained, and then brandy was added to stop fermentation with a final alcohol level of 19%. Aged in cask for over 20 years, on average. | 1,183 bottles produced |
| 2008 Single Harvest (Tinta Negra) Medium Dry | Grapes were selected from a top vineyard in Estreito de Câmara de Lobos, on the islands south side. Half the grapes were harvested 1 week early for enhanced acidity. | Continuous pressing was used for delicacy. The must fermented until ~60g/l sugar remained, and then brandy was added to stop fermentation with a final alcohol level of 19%. Aged for over 10 years in a cooler warehouse. | 2,986 bottles produced |