

BETER WIJNPROEVEN, MÉÉR GENIETEN

Brahantse
wijn
sociëteit

Madeira

versterkt

verwarmd

geoxideerd



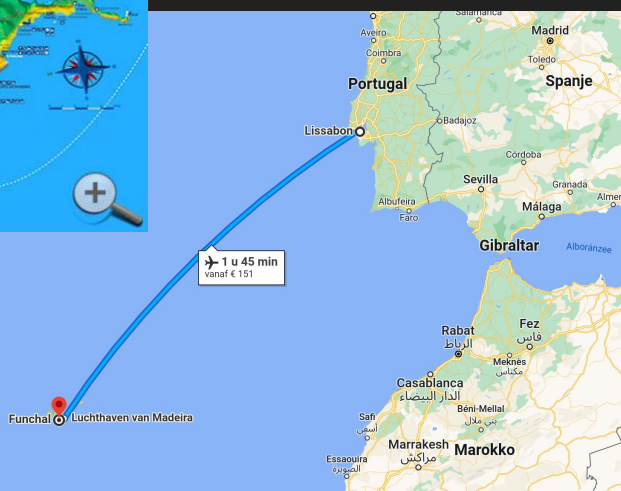
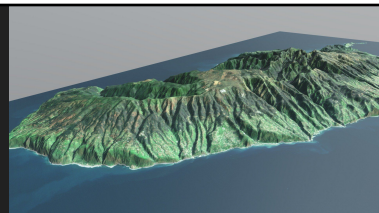
Ligging & hoogte



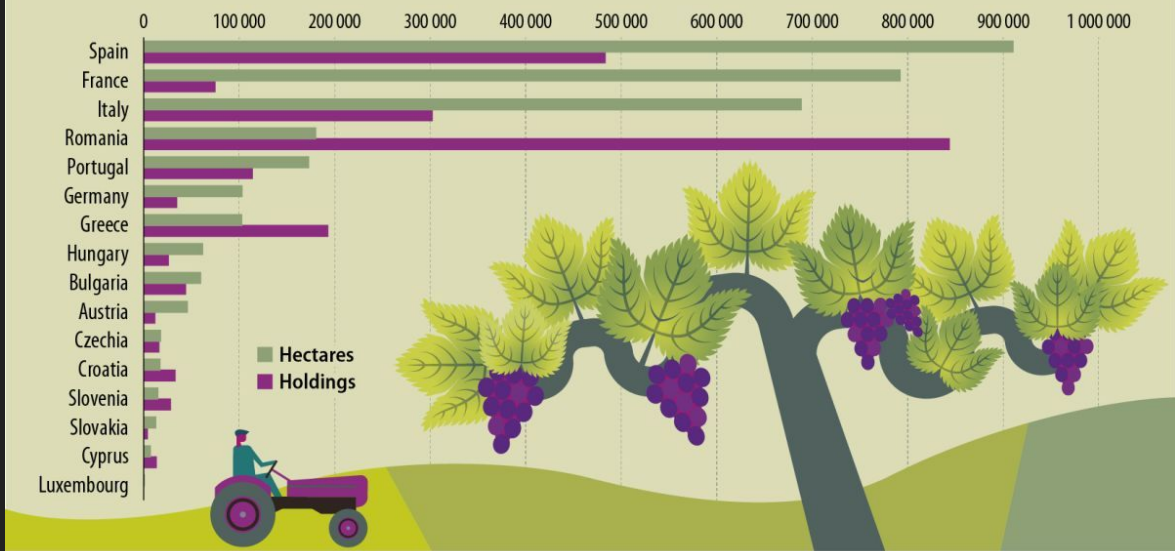
hoogste punt: 1.862m

51 km (lengte) × 22 km (breedte)

wijn: ± 400 hectare (0,5%)



Vineyards in the EU, 2020

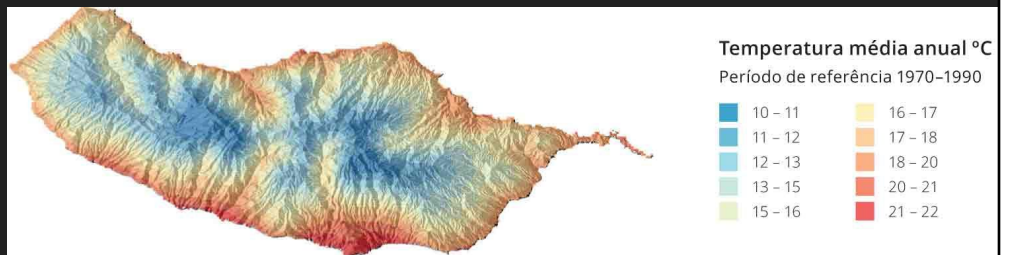


Only EU Member States having a minimum planted area of 500 hectares (ha) of vineyards are included in the data collection.

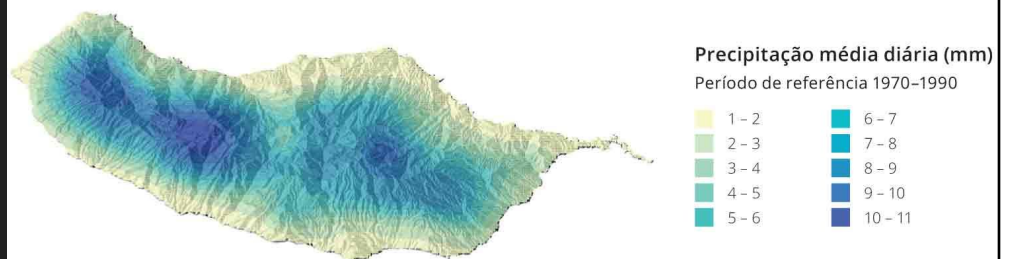
ec.europa.eu/eurostat

https://ec.europa.eu/eurostat/statistics-explained/index.php?title=Vineyards_in_the_EU_statistics

Klimaat



Distribuição da temperatura média anual para a Ilha da Madeira entre o período de 1970 e 1990.

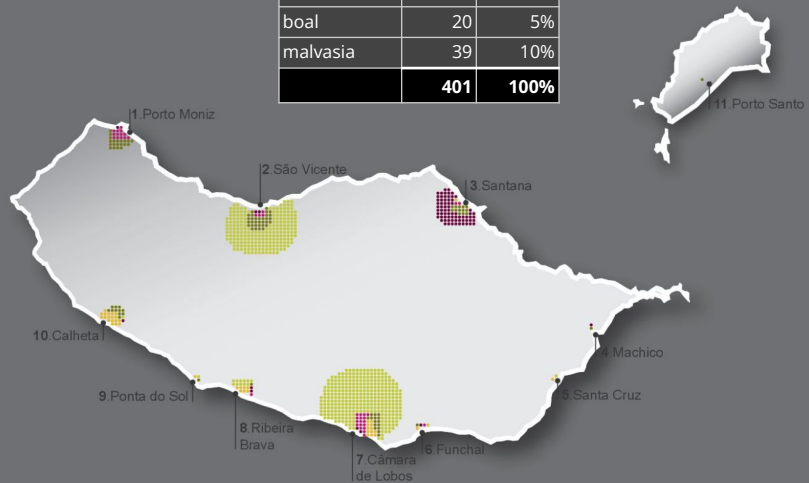


Distribuição da precipitação média diária para a Ilha da Madeira entre o período de 1970 e 1990.

"PDO" MADEIRA (PROTECTED DESIGNATION OF ORIGIN) MAIN GRAPE VARIETIES DISTRIBUTION MAP

1. Porto Moniz
MALVASIA 0,375ha
SERCIAL 6,415ha
VERDELHO 9,861ha
2. São Vicente
MALVASIA 0,813ha
SERCIAL 2,088ha
TINTA NEGRA 109,827ha
VERDELHO 16,010ha
3. Santana
MALVASIA 35,02ha
SERCIAL 0,789ha
TINTA NEGRA 0,134ha
VERDELHO 6,272ha
4. Machico
MALVASIA 0,320ha
VERDELHO 0,491ha
5. Santa Cruz
BOAL 0,293ha
TINTA NEGRA 0,117ha
6. Funchal
BOAL 0,219ha
MALVASIA 0,459ha
SERCIAL 0,107ha
TINTA NEGRA 0,125ha
VERDELHO 0,417ha
7. Câmara de Lobos
BOAL 6,601ha
MALVASIA 0,76ha
SERCIAL 8,644ha
TINTA NEGRA 160,977ha
VERDELHO 7,745ha
8. Ribeira Brava
BOAL 3,696ha
MALVASIA 0,75ha
SERCIAL 0,287ha
TINTA NEGRA 5,443ha
VERDELHO 0,485ha
9. Ponta do Sol
BOAL 0,200ha
TINTA NEGRA 0,260ha
VERDELHO 0,150ha
10. Calheta
BOAL 8,768ha
MALVASIA 0,208ha
TINTA NEGRA 0,190ha
VERDELHO 5,396ha
11. Porto Santo
VERDELHO 0,300ha

ras	ha	%
tinta negra	277	69%
sercial	19	5%
verdelho	47	12%
boal	20	5%
malvasia	39	10%
	401	100%



Historie

Sinds eind 15e eeuw wordt wijn gemaakt op Madeira. Door de ligging was Madeira een tussenstop voor handelsreizen naar Amerika, Oost- en West Indië (Caraïben), waardoor ook 'Vinho da Roda' (rondreiswijn) is ontstaan.

Wijn werd versterkt, om aan houdbaarheid te winnen. Op Madeira werden wijnvaten ingescheept voor de lange, warme reis. Naar verluid werd een zending in India geweigerd, waardoor deze terugkwam op Madeira. Wijnmakers waren aangenaam verrast door de smaak en karakter van de wijn. Door de langdurig warme opslag en oxidatie ontstonden de karamel- en toffee-aroma's welke ook nu nog kenmerkend zijn voor madeira.

De wijn is al die tijd onveranderd. Wel is het productieproces gemoderniseerd.



Eigen karakter

Madeira is Madeira door:

- versterkt
 - toevoeging van neutrale 96%-alcohol, tijdens of na de fermentatie
 - toevoeging tijdens fermentatie stopt de werking van de gistcellen
 - na toevoeging: 17% - 22% alcohol (volume)
- rijping → met warmte en zuurstof (oxidatie)
 - primaire aroma's (rood fruit)
 - secundaire aroma's (gist en hout)
 - tertiaire aroma's

door verwarming en oxidatie:
lang houdbaar, ook geopend

PRIMARY FLAVORS



Burnt Caramel



Walnut Oil



Peach



Hazelnut



Orange Peel

TASTE PROFILE



Bron: <https://winefolly.com/wines/madeira/>



3 jaar

tinta negra

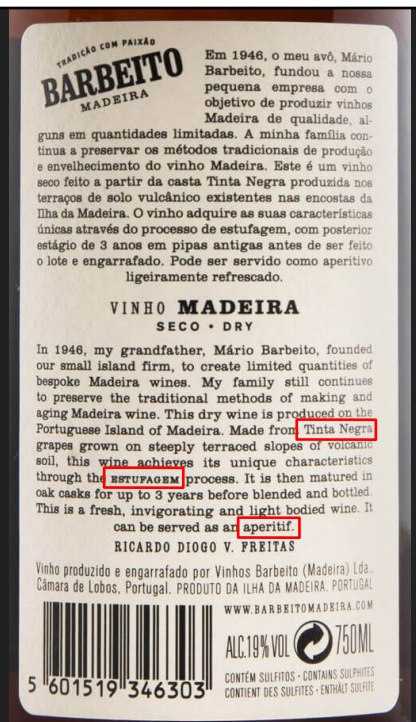
+

estufagem

+

3 jaar vat

alcohol:	19%
zuren:	5,33 g/l
restsuiker:	41 g/l
Baumé:	0,1



Verwarmen

Canteiro

- ≥ 2 jaar op houten vat
- op fles: 1 januari + 3 jaar na oogst



2 - The wine with DO «Madeira» produced through the “canteiro” process is the wine produced from recommended and authorized vine varieties, made alcoholic during or shortly after fermentation in accordance with the provisions of no. 5 of Article 11 of this Ordinance, submitted to a stage in wood for a minimum period of 2 years.

a) Canteiro - Wine alcoholized during or shortly after the fermentation, being submitted to a stage in casks for a minimum period of 2 years, having a specific current account and which cannot be subjected to the “estufagem” production process nor be bottled with less of 3 years, as of 1st January of the year following the vintage;

Estufagem

- ≥ 3 maanden in tank op $\leq 50^{\circ}\text{C}$
- op fles: 31 oktober + 2 jaar na oogst



3 - Wine with DO «Madeira» produced through the “estufagem” process is the wine made from recommended and authorized grape varieties which, after made alcoholic in accordance with the provisions of no.5 of Article 11 of this Ordinance, is stored in containers, fitted with maximum thermometers placed at a temperature not exceeding 50°C for a period of no less than 3 months.

4 - Wine with DO «Madeira» produced by the “estufagem” process may only be bottled and marketed as such after at least three months after the “estufagem” process, but not before the 31st October of the second year following the vintage.

Madeira Colors



Deep Gold
(aka "very pale")



Medium Amber
(aka "pale")



Deep Amber
(aka "golden")



Medium Brown
(aka "medium dark")



Deep Brown
(aka "dark")



5 jaar

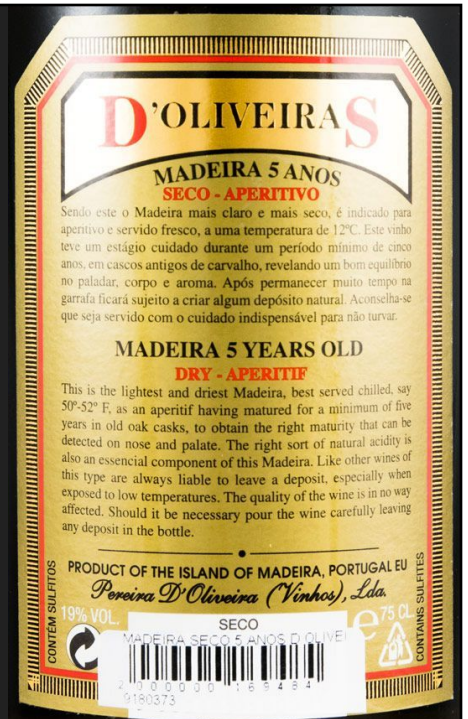
tinta negra

+

estafugem

+

5 jaar vat



Rainwater

tinta negra

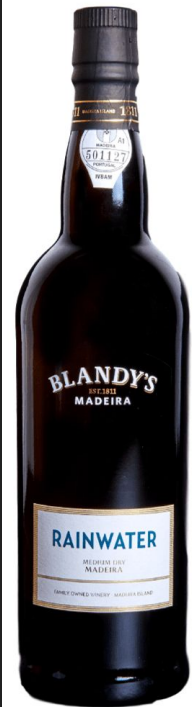
+

estafugem

+

3 jaar vat

alcohol:	18%
zuren:	6 g/l
restsuiker:	78 g/l
Baumé:	2,2



Druivenrassen

tinta negra



sercial



verdelho



boal



malvasia-cândida



tarrantez



nog andere rassen zijn aanbevolen en toegestaan

Zoetheid

		'nobele rassen'		gram per liter	Baumé
Terrantez	Sercial	Monte Seco	Extra Dry	≤ 9	$\leq 0,5^\circ$
		Seco	Dry	< 27	$< 1,5^\circ$
	Verdelho	Meio Seco	Medium dry	$18 \leq 45$	$1,0 \leq 2,5^\circ$
	Bual	Meio Doce	Medium sweet	$45 \leq 64$	$2,5 \leq 3,5^\circ$
	Malmsey	Doce	Sweet	> 64	$> 3,5^\circ$



één suikerklontje = 4 gram

champagne:



Leeftijd...

Article 4 Indication of age

1 - The wine with DO «Madeira», regarding its age, comprises the following types of wine:

- a) 5 years;
- b) 10 years;
- c) 15 years;
- d) 20 years;
- e) 30 years;
- f) 40 years;
- g) 50 years;
- h) More than 50 years;

2 - The wine with DO «Madeira» with an indication of age must contain one of the terms mentioned on the preceding paragraph and/or one of the traditional terms referring to age pursuant to no. 2 of Article 7 of this Ordinance, provided that the organoleptic characteristics of the wines, evaluated by the IVBAM IP-RAM's Tasting Panel, are in compliance with the typical quality standards of the age in question.

Leeftijd = stijl

3 jaar	Rainwater
3 jaar	Finest / Seleccionado / Selected / Choice
3 jaar	Fine / Fino
5 jaar	Reserve / Reserva / Velho / Old / Vieux
10 jaar	Special Reserve / Reserva Velha / Reserva Especial / Muito Velho / Old Reserve / Very Old
15 jaar	Extra Reserve / Reserva Extra
20 jaar	
30 jaar	
40 jaar	
50 jaar	
>50 jaar	

vermelding van oogstjaar en (vanaf 2015) botteljaar:

- solera
- colheita
- frasqueira / garrafeira

j) The indication of the bottling year preceded by "bottled in" or equivalent, in wines with an indication of the vintage year;

k) The indication of the vintage year in Frasqueira / Garrafeira, Colheita and Solera wines;

Vintage

inpi instituto nacional da propriedade industrial

Online Services

Trademark search | Trademark Name search | Application Summary

Details

Bibliographic Data
Nice Classification
Legal Status History
Maintenance Fees
Entities
Filed Documents
Publications
Priority Information
Designated Countries
Vienna Classification
Related Applications

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Status Start Date 24-02-2016
Expected End Date ---

Fee Status MAINT. FEES FULLY PAID
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Expected End Date 27-11-2023
Maintenance Fees
Paid 2
Due 0

1st Publication Bulletin 7/2004
Final Decision Date 25-07-2011
Final Decision Bulletin 29-07-2011
Validity Start Date 24-05-2004
Expected Validity End ---

Applicants/Owners INSTITUTO DOS VINHOS DO DOURO E DO PORTO, I.P.

Representative PEDRO SOUSA E SILVA
RUA SÃO JOÃO DE BRITO, 605 E, 1º 1.2
4100-455 PORTO - PORTUGAL

Nice Classification 33

Court Decision Pending? NO
Court TRIBUNAL DE COMÉRCIO DE LISBOA
Date Sent ---

Seniority ---

Mark kind: WORD
Representation Kind: Standard

VINTAGE

Previous

<https://servicosonline.inpi.justica.gov.pt/pesquisas/main/marcasdirectoispzlang=EN&appidnumber=381717>

Schenken

- Serveren:
 - 10 à 12°C: 3Y, 5Y, 10Y, 15Y
 - 14 à 16°C: 20Y, 30Y, 40Y, 50Y, +50YF, Colheita, Solera
 - 16 à 18°C: Frasqueira
- Decanteren/karaferen:
 - 1 uur van tevoren: 10Y, 15Y
 - 2 à 4 uur van tevoren: 20Y, 30Y, 40Y, 50Y, +50Y, Colheita, Solera
 - + 4 uur van tevoren: Frasqueira
- Geopend bewaren:
 - 3 à 6 maanden: 3Y
 - 6 à 9 maanden: 5Y, 10Y, 15Y
 - + 9 maanden: 20Y, 30Y, 40Y, 50Y, +50Y, Colheita, Solera, Frasqueira

Z Z Z

Kook-madeira

WIJN + **Z**out & peper = SAUS
Zuur
Zoet



Rainwater

- ≥ 3 jaar
- < 10 jaar
- kleur: tussen bleek en goud
- 18 - 45 gram suiker / liter ($1,0^\circ$ - $2,5^\circ$ Baumé)



Solera

Basiswijn is minimaal 5 jaar op vat bewaard. Daarna mag er per jaar maximaal 10% worden getapt en verkocht. Het vat wordt dan weer bijgevuld met jonge wijn. Dit mag maximaal 10 keer, daarna moet het hele vat gebotteld worden. Een solera kan 10 of 20 jaar oud zijn, maar ook meer dan 100 jaar. Je mag met het aftappen en bijvullen tussendoor zoveel jaren wachten als je wenst. Dit geeft een prachtige blend van smaken: de oude wijnen zorgen voor complexiteit, de jonge wijnen voor frisse levendigheid.

De fles vermeld:

- druivenras
- oogstjaar van de basiswijn
- botteljaar

Colheita

- oogstjaar vermeld
- ≥ 5 jaar vatrijping
- organoleptische karakteristieken (smaak, geur, kleur, uiterlijk)

Frasqueira / Garrafeira

Vermelding van:

- oogstjaar
- botteljaar
- druivenras

Productie

- "canteiro"
- ≥ 20 jaar op vat

exceptional quality organoleptic characteristics

Producenten



HENRIQUES & HENRIQUES
FUNDADO 1850
MADEIRA



ESTABLISHED 1870
JUSTINO'S
MADEIRA



H.M. BORGES
SINCE 1877
MADEIRA



J. FARIA & FILHOS, LDA.



Madeira vintners

MW
Madeira Wine Company, S.A.

COSSART GORDON
THE OLDEST SHIPPERS OF MADEIRA WINE ESTABLISHED 1745
MADEIRA

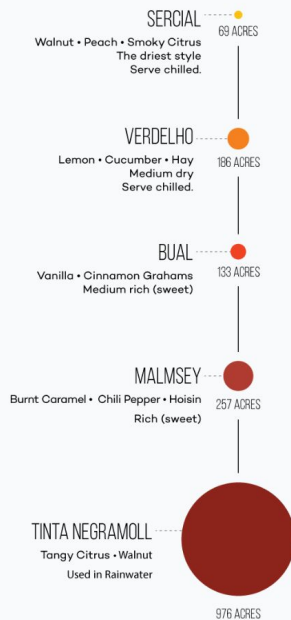
BLANDY'S
EST. 1811
MADEIRA

MILES
MADEIRA
WINE



LEACOCK'S
MADEIRA

GRAPE VARIETIES



QUALITY LEVELS



PRODUCTION STYLES



CANTEIRO

Wines age slowly in barrels in warm rooms or under the sun.



ESTUFAGEM

Wine is heated quickly in tanks for a period of 3 months to caramelize sugars.



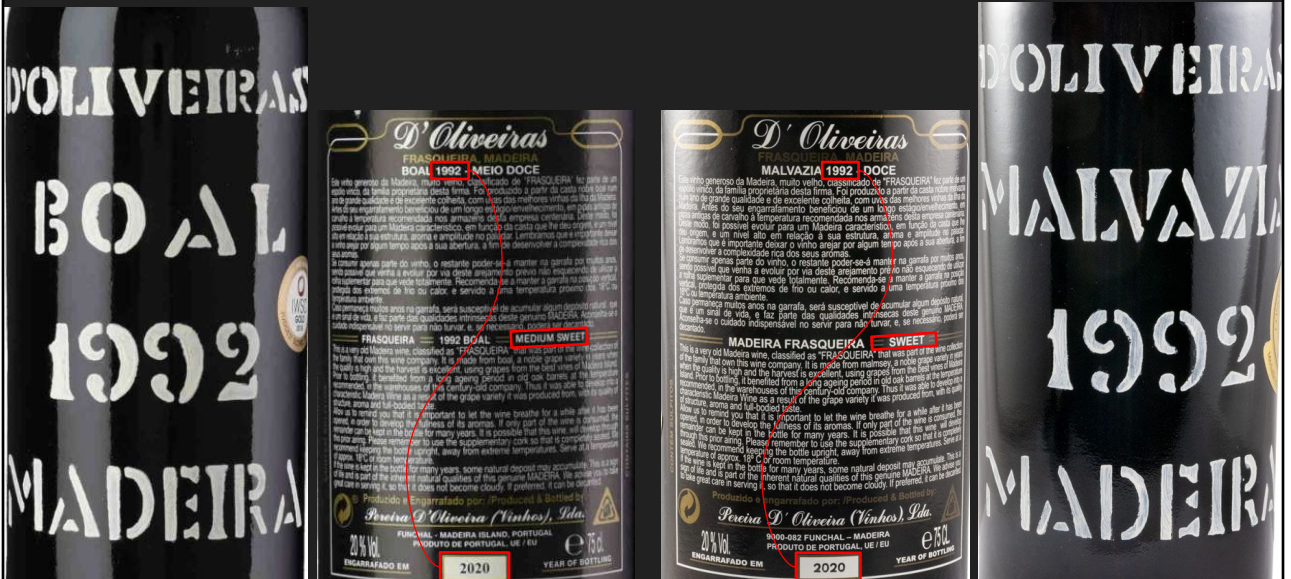
WINE FOLLY

TRADIÇÃO COM PAIXÃO BARBEITO MADEIRA 10 ANOS YEARS OLD SERCIAL RESERVA VELHA Vinho MADEIRA Wine	TRADIÇÃO COM PAIXÃO BARBEITO MADEIRA 10 ANOS YEARS OLD VERDELHO RESERVA VELHA Vinho MADEIRA Wine	TRADIÇÃO COM PAIXÃO BARBEITO MADEIRA 10 ANOS YEARS OLD BOAL RESERVA VELHA Vinho MADEIRA Wine	TRADIÇÃO COM PAIXÃO BARBEITO MADEIRA 10 ANOS YEARS OLD MALVASIA RESERVA VELHA Vinho MADEIRA Wine
SERCIAL RESERVA VELHA In 1946, my grandfather, Mário Barbeito, founded our small island firm, to create limited quantities of bespoke Madeira wines. My family still continues to preserve the traditional methods of making and aging Madeira wine. This dry wine is the result of a blend made from a careful selection of several wines produced from the Sercial grape. All the wines have been aged for 10 years, by the traditional CANTEIRO method, in old French oak casks. Taking advantage of the different aging conditions of each one of the Barbeito warehouses, which provide many different wines, I can create well balanced blends. While excellent on its own, this Sercial is well suited as an aperitif. For food suggestions, visit our website. RICARDO DIOGO V. FREITAS	VERDELHO RESERVA VELHA In 1946, my grandfather, Mário Barbeito, founded our small island firm, to create limited quantities of bespoke Madeira wines. My family still continues to preserve the traditional methods of making and aging Madeira wine. This medium dry wine is the result of a blend made from a careful selection of several wines produced from the Verdelho grape. All the wines have been aged for 10 years, by the traditional CANTEIRO method, in old French oak casks. Taking advantage of the different aging conditions provided by each one of Barbeito warehouses, which provide many different wines, I can create well balanced blends. While excellent on its own, this Verdelho is well suited as an aperitif. For food suggestions, visit our website. RICARDO DIOGO V. FREITAS	BOAL RESERVA VELHA In 1946, my grandfather, Mário Barbeito, founded our small island firm, to create limited quantities of bespoke Madeira wines. My family still continues to preserve the traditional methods of making and aging Madeira wine. This medium sweet wine is the result of a blend made from a careful selection of several wines produced from the Boal grape. All the wines have been aged for 10 years, by the traditional CANTEIRO method, in old French oak casks. Taking advantage of the different aging conditions of each one of the Barbeito warehouses, which provide many different wines, I can create well balanced blends. While excellent on its own, this Boal is well suited as a digestive. For food suggestions, visit our website. RICARDO DIOGO V. FREITAS	MALVASIA RESERVA VELHA In 1946, my grandfather, Mário Barbeito, founded our small island firm, to create limited quantities of bespoke Madeira wines. My family still continues to preserve the traditional methods of making and aging Madeira wine. This sweet wine is the result of a blend made from a careful selection of several wines produced from the Malvasia grape. All the wines have been aged for 10 years, by the traditional CANTEIRO method, in old French oak casks. Taking advantage of the different aging conditions of each one of the Barbeito warehouses, which provide many different wines, I can create well balanced blends. While excellent on its own, this Malvasia is well suited as a digestive. For food suggestions, visit our website. RICARDO DIOGO V. FREITAS

Colheita (15 jaar)



Frasqueira (28 jaar)



Websites

Informatief

- <https://madeirawijn.nl/>
- <https://fijn-proeverij.nl/2395/articles/57-madeira-wijn>
- <https://winefolly.com/wines/madeira/>
- <https://winefolly.com/deep-dive/what-is-madeira-wine/>
- <https://bespokeunit.com/wine/madeira/types/>
- <https://www.madeira-live.com/en/madeira-wine.html>
- <https://vinhomadeira.com/o-vinho-madeira/agentes-economicos>
- https://en.wikipedia.org/wiki/Madeira_wine
- <https://flatiron-wines.com/blogs/the-latest/madeira-guide-bottled-history>
- <https://www.yourlittleblackbook.me/nl/beste-restaurants-madeira-portugal/>
- <https://vinhomadeira.com/o-vinho-madeira/tipos-categorias>

Shops

- <https://portwine.de/en/fortified/madeira/?p=1>
- <https://www.garrafeira nacional.com/en/generosos.html?cat=24>
- https://vineut.nl/?s=madeira&post_type=product&lang=nl