

BELEM'S MADEIRA MEIO SECO



100% Tinta Negra. Roasted nuts and toasted brioche; tangerine and caramelized orange; coffee grounds and sweet tobacco. Exhibits impressive vinous concentration, seamless integration and bright transparency. At just 17% abv (compared to a more typical 19-20%), it is the best Madeira you can cook with, and the only one you should drink while you do. Perhaps the most versatile wine available, it is equally at home in the glass or in the pan. Enjoy with nuts and hard cheeses; savory soups and seafood chowders; and with salmon, tuna and all manner of game. Needless to say, the synergy between wine and dish is enhanced when you cook with it, too.

Aged for a minimum of three years in old oak casks. Meio Seco is 'medium-dry' and notable for its vinous character and concentration. In the kitchen, it is your secret weapon: delicious as an aperitif or in cocktails, it especially excels in the cook's arsenal, ready to be deployed in marinades, glazes and reductions; for seafood, poultry or game — all while you enjoy a pre-prandial glass.

Established in 1932 by the last surviving member of the Henriques family. Popularly known as "João de Belém," Belém's Madeira pays homage to the ancestral home of the Henriques family in Belém, Câmara de Lobos, the historic fishing village west of Funchal whose history is inextricably linked to the history of Madeira; the island and the wine. Today, Belém's Madeira continues to be owned and produced by Henriques & Henriques, one of the most esteemed and storied producers on the island.

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Tasting Note:

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100% Tinta Negra. Flavors of roasted nuts & toasted brioche, tangerine & caramelized orange, coffee & sweet tobacco; medium dry with a concentrated, vinous character, seamless integration & bright transparency.

Shelf Talker:

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Enjoy with nuts & hard cheeses; savory soups & seafood chowders; with salmon, tuna & all manner of game. Needless to say, the synergy between wine and dish is enhanced when you cook with it, too.



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