



MILES MADEIRA WINE



MILES RAINWATER MEDIUM DRY

TECHNICAL SHEET

MILES MADEIRA

The firm that was eventually to become *Miles Madeira* was originally known as Rutherford & Grant, established on the Island of Madeira, in 1814. In 1878, James Price, surviving partner of the firm, was no newcomer to the company for, in 1863 when only 12 years old, he had been apprentice to Rutherford & Grant, having acquired sound knowledge and experience of the working of the Madeira Trade. His sons and grandsons followed him in the business, and Miles Madeira became one of the most respected brands of the island's wine.

Today it is synonymous with excellent Madeira wine and has become one of the best known and most respected brands in the world.

GRAPE VARIETY

The Tinta Negra varietal originates from Andalucia in the south of Spain and was introduced to the island of Madeira during the 18th Century. Used in large scale after the Phylloxera epidemic in 1872, it is now the most widely planted and most important varietal in Madeira. This red varietal is almost exclusively grown in the "latada" system - trained on a pergola, some 2 metres | 6 feet off the ground in order to maximize aeration below the vines. It is found on the steep slopes on the south of the island in Estreito de Câmara de Lobos (altitudes: 200 – 600 metres | 656 – 1968 feet) and on the north, in São Vicente (altitudes: 100 – 400 metres | 328 – 1312 feet).

VINIFICATION

Miles Rainwater Medium Dry underwent fermentation off the skins with natural yeast at between 16 °C – 18 °C | 60.8 °F – 64.4 °F in temperature controlled stainless steel tanks. After approximately 5 – 6 days, fortification with grape spirit takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

The "Estufagem" process is unique to Madeira and was introduced at the end of the 18th Century to replicate and replace the typical ageing process at the time - barrels of wine in the holds of the ships, sent on long sea voyages to the tropics in order to accelerate the ageing process. Nowadays, this 3 year old Madeira is aged in stainless steel tanks. Hot water is pumped through the 2 sleeves on the tank, taking the temperature of the wine up to 45 °C | 113 °F for a total period of 4 months, transforming the primary aromas into the tertiary aromas – the Madeira *bouquet*. The wines are then stored for a further 2 years before being bottled as a 3 year old Madeira.

SPECIFICATION

Alcohol: 18% abv ph: 3.4 residual sugar: 70.0 g/l
Total acidity: 5,5 g/l tartaric acid

SERVING & CELLARAGE

Miles rainwater is fined and does not require decanting. It has been bottled when ready for drinking and will keep for several months after opening.

TASTING NOTES

Topaz colour with golden reflections. Characteristic madeira bouquet of dried fruits, orange peels and notes of wood. Medium dry at first, followed by an attractive freshness of citrus flavours, with a long, luxurious finish.

