



MILES

Madeira, Portugal

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RAINWATER

**Grape Variety:** Tinta Negra Mole

**Vinification Process:** Miles Rainwater underwent fermentation off the skins with natural yeast at between 24°C - 26°C in temperature controlled stainless steel tanks. After approximately 4 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness. Miles Rainwater was transferred to 'estufa' tanks where the wine underwent a cyclic heating and cooling process between 40°C and 45°C over a period of 3 months. After 'estufagem' the wine was aged for three years in American oak casks and then underwent racking and fining before the blend was assembled and bottled.

**Description:** 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.

**Food Pairing:** blue cheese, dessert dishes such as crème brulee

**Alcohol:** 18%

#### **Additional Winery Information:**

Together with the wine production, H.P.Miles created the first brewery in Madeira in 1872 called the "Atlantic Brewery". It was in these two companies that he and his 2 sons, Henry Alfred and Charles Vaughan created the Miles legacy on the Island.

After the end of World War II, conditions in the wine trade became extremely difficult and Henry Alfred Miles' son, Cecil Miles negotiated the entry of H.P.Miles and Co. into the Madeira Wine Association. All the wine stocks and buildings were incorporated into the M.W.A and today the actual Madeira Wine Company's bottling plant is situated in the old Miles' adegas at Largo da Saude. One of the lodges continues to be used exclusively for the ageing and maturation of the Miles' Frasqueira-Vintages and older blended wines.

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