

## MADEIRA MODIFIE

<b>Country:</b>	Portugal
<b>Region:</b>	Madeira
<b>Appellation:</b>	Madeira
<b>Grapes:</b>	95 % Tinta Negra - 3 % Complexa - 2 % Triunfo
<b>Alcohol degree:</b>	17.2 %
<b>Serve at:</b>	n.v.t.
<b>Serve with:</b>	for preparation of meals and cooking

**Description:** Since a few years, Madeira wines can no longer be exported in bulk. All Madeira wines have to be bottled in the country of origin, on the Portuguese island of Madeira. The Instituto de Vinho da Madeira is very strict about this. Every bottle of Madeira has to bear the official seal of this institute. Madeira wines can no longer be sold in bulk. However, there is one exception to this rule: the MODIFIED MADEIRA. This is Madeira to which pepper and salt have been added, so that it is no longer fit for direct consumption. Per hectoliter, 1 kg sea salt and 40 ml of pepper extract are added. Of course this MODIFIED MADEIRA can be used for many other purposes than direct consumption, such as preparing meals. This is the ideal solution for the food industry.

