

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



10 YEAR OLD BUAL

DETAILS OF PRODUCTION

Madeira is a fortified wine that depends upon heat and evaporation to create consistent long lasting styles. The must is fortified, either to arrest fermentation for a Malmsey or a Bual, or later in the fermentation process, in the case of Sercial or Verdelho before undergoing its own very special maturation. The Canteiro process is employed for all 10 and 15 year old Madeiras from H&H where the wine is heated naturally in barrels over some months to enhance concentration and consistency of the wine. Bual produces a rich medium sweet style and exhibits delicious mouthwatering acidity.

TASTING NOTES

A spicy medium bodied wine with great depth, combining acidity and sweetness. Flavours of toffee and demerara sugar caramel resonate on the palate.

HOW TO SERVE

The perfect dessert accompaniment, serve with madagascan vanilla bean ice-cream.

VINTAGE
NV
STYLE
Madeira
BLEND OF GRAPES
100% Bual
WINEMAKER
Luis Pereira
ALCOHOL
19%
RESIDUAL SUGAR
3.1° Baume

