

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



10 YEAR OLD MALVASIA

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. Malmsey produces a rich sweet style whilst still exhibiting delicious mouthwatering acidity.

TASTING NOTES

Intense and deep coloured with intense aromas of nuts, honey and wood. The full and soft body has a complex flavours of walnuts, dried fruits, coffee and caramel. Full bodied, with a very lengthy finish.

HOW TO SERVE

A superb after dinner drink. Serve with chocolate coffee truffles.

“This is a good Madeira that will not break the bank. Sweet, nutty, good with less rich chocolate desserts.”

VICTORIA MOORE, THE DAILY TELEGRAPH, MARCH 2013
10 YEAR OLD MALVASIA

www.henriqueshenriques.pt

VINTAGE NV
STYLE Madeira
BLEND OF GRAPES 100% Malvasia
WINEMAKER Luis Pereira
ALCOHOL 19%
RESIDUAL SUGAR 4.4° Baume

