

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



10 YEAR OLD VERDELHO

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. Verdelho produces an off-dry style and exhibits delicious mouthwatering acidity.

TASTING NOTES

An amber coloured medium dry wine, with rich aromas and flavours of dried fruits, nuts and caramel

HOW TO SERVE

Served slightly chilled as an aperitif or with smoked fish and/or spicy oriental style dishes.

www.henriqueshenriques.pt

VINTAGE
NV
STYLE
Madeira
BLEND OF GRAPES
100% Verdelho
WINEMAKER
Luis Pereira
ALCOHOL
19%
RESIDUAL SUGAR
2.1° Baume

