

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



15 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

Bright, with light golden amber nuances. This wine offers a complex aroma of dried fruits, jam, coffee, caramel and some wood. Full in body, rich and smooth on the palate, with nutty and honey flavours. A lengthy finish with great mouthfeel.

HOW TO SERVE

Drink with desserts or on its own after a meal.

VINTAGE
NV
STYLE
Madeira
BLEND OF GRAPES
100% Malvasia
WINEMAKER
Luis Pereira
ALCOHOL
19%
RESIDUAL SUGAR
4.5° Baume

