

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



15 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

A bright wine with gold and amber nuances. Complex aromas of dried fruits, raisins, honey, nuts and old wood. Medium dry with a pleasant 'figgy' fruit taste along with chocolate and caramel. Ending with a long and persistent finish.

HOW TO SERVE

Serve as an aperitif or with spicy dishes.

“Henriques & Henriques are traditional producers of this island’s famous fortified wine and this complex and medium dry Madeira has a luxurious but vibrant aroma with flavours of figs, dried fruits, caramel and nuts.”

JOHN CLARKE, “10 BEST PORTS AND MADEIRAS” THE INDEPENDANT,
OCTOBER 2014
15 YEAR OLD VERDELHO

www.henriqueshenriques.pt

VINTAGE NV
STYLE Madeira
BLEND OF GRAPES 100% Verdelho
WINEMAKER Luis Pereira
ALCOHOL 19%
RESIDUAL SUGAR 1.9° Baume

