

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858

20 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, 15 and 20 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

Dark in color with golden hints. Complex aromas of dried fruit, caramel and honey with some subtle wood. Sweet and velvety taste of dried fruit, especially raisins, along with flavours of honey and vanilla. Good acidity and an excellent overall structure.

HOW TO SERVE

Ideal as a digestif or with rich soft cheeses.

“Dried fig and smoky oak, with penetrating glorious citrus oils, toasted brazil nuts, coffee and a rich layered palate. Great balance and length”

VARIETAL MALVASIA TROPHY WINNER, IWC AWARDS 2016
20 YEAR OLD MALVASIA

www.henriquesehenriques.pt

VINTAGE
NV
STYLE
Madeira
BLEND OF GRAPES
100% Malvasia
WINEMAKER
Luis Pereira
ALCOHOL
20%
RESIDUAL SUGAR
4.7° Baume

