

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



20 YEAR OLD VERDELHO

DETAILS OF PRODUCTION

Madeira is a fortified wine that depends upon heat and evaporation to create consistent long lasting styles. 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. Verdelho produces a medium dry style with full flavours and delicious mouthwatering acidity.

TASTING NOTES

Golden in color with greenish spots. Fresh tropical fruits and spicy aromas of spices with a touch of melon. Refreshing acidity, full on the palate with initial flavours of mango and apricot flavors evolving into pineapple. A dry, clean finish makes this a particularly vibrant and attractive wine.

HOW TO SERVE

Ideal digestif, serve with cured meats and a range hard cheeses

“Intense apple, ginger and spice with a note of Earl Grey, walnut and coffee flavours with dry depth and a hint of marzipan. salted caramel flavours, long and luxurious.”

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

www.henriquesehenriques.pt

VINTAGE
NV
STYLE
Madeira
BLEND OF GRAPES
100% Verdelho
WINEMAKER
Luis Pereira
ALCOHOL
20%
RESIDUAL SUGAR
2.4° Baume

