

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



3 YEAR OLD MEDUIM DRY

DETAILS OF PRODUCTION

This 3 Year Old Madeira starts life as fermenting must and is then fortified before undergoing its own very special maturation process. Made of predominantly Tinta Negra Mole Grapes, harvest begins from mid-August due to the warm southerly climate. A unique and highly sophisticated artificial Estufa process is set up for the 3 year old wines, where temperatures rise to 45°C before being allowed to cool. This process takes 90 days and renders the wine completely stable. It is then aged in oak casks for 3 years, prior to bottling.

TASTING NOTES

An elegant, golden coloured wine with vibrant fruitiness and subtle nut hints, finishing with a tangy aftertaste

HOW TO SERVE

A versatile wine which can be drunk as an aperitif or with light desserts. It is also well matched with smoked fish.

VINTAGE

NV

STYLE

Madeira

BLEND OF GRAPES

90% Tinta Negra Mole
10% Verdelho

WINEMAKER

Luis Pereira

ALCOHOL

19%

RESIDUAL SUGAR

1.8° Baume

