

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858

3 YEAR OLD MEDIUM RICH



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

A medium dark wine, brown with golden highlights. Very fragrant with rich aromas of wood, spice and caramel. Full and rich on the palate body, with dried fruit and a harmonious finish.

HOW TO SERVE

It's smooth and mellow flavours make it the perfect accompaniment for desserts such as ice-cream and strong cheeses.

VINTAGE NV
STYLE Madeira
BLEND OF GRAPES 90% Tinta Negra Mole 10% Bual
WINEMAKER Luis Pereira
ALCOHOL 19%
RESIDUAL SUGAR 3.5° Baume

