

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



BUAL 2000

DETAILS OF PRODUCTION

The Canteiro process was employed for this noble Madeira. The wine is heated naturally in barrels over some months to enhance concentration and consistency of the wine. The wine is then aged in oak casks.

TASTING NOTES

A dark gold with greenish nuances. Aromas of dried fruits, including raisins and nuts, but also honey and vanilla, which are all highly complex and intense. The palate is medium bodied, sweet, with flavours of caramel and dried fruit. Hints of old wood linger on the finish.

HOW TO SERVE

A very special end to the meal. Ideal with fresh fruit and strong cheese.

“Caramel, lemon zest, intense, spice. Palate shows fig, smoky hints. Quince and sweet citrus on palate. Zing; salty finish, supported by nutty quality.”

VARIETAL BOAL TROPHY WINNER, IWC AWARDS 2016
SINGLE HARVEST BUAL 2000

www.henriqueshenriques.pt

VINTAGE
2000
STYLE
Madeira
BLEND OF GRAPES
100% Bual
WINEMAKER
Peter Cossart
ALCOHOL
19%
RESIDUAL SUGAR
3.2° Baume

