

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

SINGLE HARVEST SERCIAL 2001

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. Sercial is the driest style and exhibits delicious mouthwatering acidity. The H&H Sercial Single Harvest 2001 is a colheita bottling: an early-bottled vintage wine.

TASTING NOTES

Bright and deep, this edition could easily be mistaken for Verdelho but for the saline/sea smoke signature of its Sercial fruit. A dry wine, fresh wine with significant oxidative notes. Aromas of green fruits and, on the palate, a gentle acidity together with a soft astringency, typical of this varietal. More off-dry than dry, its caramelized apricot, tangerine and almond flavors mask impressive extract, the result of its extended time in canteiro.

HOW TO SERVE

Delicious as an aperitif, or with fresh oysters; sushi; grilled shrimp, swordfish and salmon; with grana-style, hard cheese, as well as olives and nuts.

“Burnished tamarind scents give way to a cascade of lemon, grape and grapefruit. Prominent acidity means that it tastes drier than the residual sugar level (55g/litre) would suggest. Drink 2020 - 2026”

DECANTER ASIA WINE AWARDS, BEST IN SHOW, Decanter,
January 2020

www.henriquesehenriques.pt

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HENRIQUES & HENRIQUES
SINCE 1850

VINTAGE

2001

STYLE

Madeira

BLEND OF GRAPES

100% Sercial

WINEMAKER

Luis Pereira

ALCOHOL

20%

RESIDUAL SUGAR

55.3g/l

