

HENRIQUES & HENRIQUES, MADEIRA,  
PORTUGAL

# SINGLE HARVEST VERDELHO 2007

## 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. The H&H Verdelho Single Harvest 2007 is a colheita bottling: an early-bottled vintage wine. This is unique among Madeira wines: a single-vineyard wine produced exclusively with estate fruit. H&H's Quinta Grande estate is 350-700 meters above sea level. The wine was aged for 12 years in ancient casks at the H&H cellars at Câmara de Lobos.

## TASTING NOTES

It combines a vineyard signature of shimmering acidity and hints of eucalyptus with the depth of concentration and elegance for which H&H is renowned, showing a sublime blend of flavours of candied orange peel and passion fruit with aromatic nutmeg and soft ginger finish.

## HOW TO SERVE

With roasted nuts, aged ham and a wide variety of cheeses; terrines and pâtes; creamy soups; smoked or grilled salmon; an array of game (rabbit, chicken, duck), wild boar and especially mushrooms. Delightful with curry dishes and richer Asian dishes.

MENTZENDORFF  
*wine shippers since*  
1858



HENRIQUES & HENRIQUES  
SINCE 1850

### VINTAGE

2007

### STYLE

Madeira

### BLEND OF GRAPES

100% Verdelho

### WINEMAKER

Luis Pereira

### ALCOHOL

20%

### RESIDUAL SUGAR

78g/l

