

HENRIQUES & HENRIQUES, MADEIRA,  
PORTUGAL

MENTZENDORFF  
*wine shippers since*  
1858



# 15 YEAR OLD SERCIAL

## 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 Canteiro process is employed for all 10 and 15 year old Madeiras from H&H where the wine is heated naturally in barrels over some months to enhance concentration and consistency of the wine. Sercial is the driest style and exhibits delicious mouthwatering acidity.

## TASTING NOTES

A golden orange colour. A complex floral aroma, with flavours of nuts and orange peel on the palate. A complex wine with balanced acidity and a lengthy finish.

## HOW TO SERVE

Serve chilled as an aperitif and sip slowly to appreciate its intensity.

<b>VINTAGE</b> NV
<b>STYLE</b> Madeira
<b>BLEND OF GRAPES</b> 100% Sercial
<b>WINEMAKER</b> Luis Pereira
<b>ALCOHOL</b> 19%
<b>RESIDUAL SUGAR</b> 0.8° Baume

