

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858

5 YEAR OLD FINEST MEDIUM RICH



DETAILS OF PRODUCTION

This 5 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 5 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 5 years, prior to bottling.

TASTING NOTES

A spicy rich wine with a mellow, ripe finish - sometimes described as liquid christmas pudding. Intense aromas of dried fruits, including figs and walnuts. It is full of rich spices and caramel notes.

HOW TO SERVE

Delicious on its own but also ideal with desserts such as ice-cream or fruit salads.

VINTAGE
NV
STYLE
Madeira
BLEND OF GRAPES
80% Tinta Negra Mole 20% Bual
WINEMAKER
Luis Pereira
ALCOHOL
19%
RESIDUAL SUGAR
2.9° Baume

