

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



15 YEAR OLD BUAL

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. Bual produces a rich medium sweet style and exhibits delicious mouthwatering acidity.

TASTING NOTES

An intense and darkish colour wine with green hues at its edges. This wine presents a deep and intense aroma of dried fruits, revealing its age. It has a medium sweet palate of complex dried fruit and is full bodied with balance between acidity and sweetness and long aftertaste.

HOW TO SERVE

Ideal with fresh fruit and strong cheeses.

“This nutty, figgy, toffee wine from the excellent Henriques & Henriques is hard to beat.”

DAVID WILLIAMS, THE OBSERVER, MARCH 2013
15 YEAR OLD BUAL

www.henriqueshenriques.pt

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| VINTAGE |
| NV |
| STYLE |
| Madeira |
| BLEND OF GRAPES |
| 100% Bual |
| WINEMAKER |
| Luis Pereira |
| ALCOHOL |
| 19% |
| RESIDUAL SUGAR |
| 3.1° Baume |

