

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



3 YEAR OLD FULL RICH

DETAILS OF PRODUCTION

This 3 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 3 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 3 years, prior to bottling

TASTING NOTES

A dark, luscious and fragrant sweet wine with aromas of caramel. Full-bodied and very fruity, rich and a very intense palate.

HOW TO SERVE

Should be enjoyed as a dessert wine, with rich desserts, such as puddings, chocolate cakes and fruit desserts etc.

“Every year there is one wine I promise myself to drink more of, and 2014 is the year of Madeira. As the name implies this is the sweet version. Serve cold and revel in its intense flavours of raisin, dark brown sugar and fig. Like all Madeira this will stay fresh, open, for months.”

HAMISH ANDERSON, THE TELEGRAPH MAGAZINE, FEBRUARY 2014
3 YEAR OLD FULL RICH

www.henriqueshenriques.pt

VINTAGE

NV

STYLE

Madeira

BLEND OF GRAPES

90% Tinta Negra Mole,
10% Malmsey

WINEMAKER

Luis Pereira

ALCOHOL

19%

RESIDUAL SUGAR

4.2° Baume

