

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858

3 YEAR OLD SPECIAL DRY



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 very clear and light wine exhibiting dry and distinctive aromas of nuts and some caramel. Dry on the palate with tropical fruits and a light body with balanced acidity.

HOW TO SERVE

Tangy and nutty flavoured this light dry wine is ideal served slightly chilled as an aperitif or with hors d'oeuvres and soups.

“This is a relatively new concept for Madeira: a dry aperitif style wine. I like it. It sits in the glass with a very pale color and a slightly nutty nose. There is a rounded feel to the palate with notes of apple and some saltiness.”

WILL LYONS, THE WALL STREET JOURNAL, MARCH 2014
3 YEAR OLD SPECIAL DRY

www.henriqueshenriques.pt

VINTAGE
NV
STYLE
Madeira
BLEND OF GRAPES
90% Tinta Negra Mole 10% Sercial
WINEMAKER
Luis Pereira
ALCOHOL
19%

