

HENRIQUES & HENRIQUES, MADEIRA,  
PORTUGAL

MENTZENDORFF  
*wine shippers since*  
1858



## 5 YEAR OLD FINEST DRY

### 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

Oak cask ageing gives this dry wine a gentle and elegant nuttiness. Crisp and bright, it is a light wine with subtle flavors of nuts and citrus. Fruity on the palate, with good acidity.

### HOW TO SERVE

An Ideal aperitif, serve chilled with freshly roasted nuts such as almonds.

*“Henriques & Henriques is especially well known for its pioneering dry styles...serve this with a properly made beef consommé. It’s hard to know which is hardest to find, the wine or the soup!”*

RAYMOND BLAKE, FOOD AND WINE MAGAZINE (IRELAND), JUNE 2014  
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[www.henriqueshenriques.pt](http://www.henriqueshenriques.pt)

<b>VINTAGE</b>
NV
<b>STYLE</b>
Madeira
<b>BLEND OF GRAPES</b>
80% Tinta Negra Mole, 20% Sercial
<b>WINEMAKER</b>
Luis Pereira
<b>ALCOHOL</b>
19%
<b>RESIDUAL SUGAR</b>
0.6° Baume

