

HENRIQUES & HENRIQUES, MADEIRA,  
PORTUGAL

# 5 YEAR OLD FINEST FULL 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

An intensely concentrated and luscious fortified wine with very developed ripe fruit flavours. Dark gold in color with strong aromas of dried fruits.

## HOW TO SERVE

Smooth and rich, this wine should ideally be drunk after a meal, sipped slowly and served with with nuts, such as walnuts.

**MENTZENDORFF**  
*wine shippers since*  
**1858**



**VINTAGE**  
NV

**STYLE**  
Madeira

**BLEND OF GRAPES**  
80% Tinta Negra Mole,  
20% Malmsey

**WINEMAKER**  
Luis Pereira

**ALCOHOL**  
19%

**RESIDUAL SUGAR**  
4.0° Baume

