

HENRIQUES & HENRIQUES, MADEIRA,  
PORTUGAL

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

# 5 YEAR OLD FINEST MEDIUM 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

Gently aged in oak, this wine has a mellow fruity and cinnamon-like flavour with a great depth of fruit

## HOW TO SERVE

Serve lightly chilled to appreciate the tangy and crisp finish. Excellent with seafood and smoked fish.

### VINTAGE

NV

### STYLE

Madeira

### BLEND OF GRAPES

80% Tinta Negra Mole  
20% Verdelho

### WINEMAKER

Luis Pereira

### ALCOHOL

19%

### RESIDUAL SUGAR

2.1° Baume

