

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858

CENTUARY MARMSEY 1900



DETAILS OF PRODUCTION

History has it that this Solera was made specifically for the Paris Exhibition in 1900. The exact age of the wine is unknown but would date back to the 1860s. The Canteiro process was employed for this noble Madeira. The wine is heated naturally in barrels over some months to enhance concentration and consistency of the wine. The wine is then aged in oak casks following the solera process.

TASTING NOTES

Deep amber with golden and greenish nuances. Intense aromas of dried fruits, raisins, honey and some old wood. Smooth, rich and velvety on the palate with good body. A well balanced wine with an excellent finish.

HOW TO SERVE

A very special accompaniment to a meal. The perfect dessert wine. Madeira should be cellared upright. It loves light, heat and air, but hates frost. This wine does not need decanting.

VINTAGE

1900

STYLE

Madeira

BLEND OF GRAPES

100% Malvasia

WINEMAKER

Luís Pereira

ALCOHOL

19%

RESIDUAL SUGAR

6.0° Baume

