

HENRIQUES & HENRIQUES, MADEIRA,  
PORTUGAL

MENTZENDORFF  
*wine shippers since*  
1858



## SERCIAL 1971

### DETAILS OF PRODUCTION

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.

### TASTING NOTES

Brilliant dark colours with golden hues. Complex aromas of dried fruits and spices. Very dry with well disguised acidity.

### HOW TO SERVE

A very special aperitif. Also can be served with seafood and smoked fish. Madeira should be cellared upright. It loves light, heat and air, but hates frost.

#### VINTAGE

1971

#### STYLE

Madeira

#### BLEND OF GRAPES

100% Sercial

#### WINEMAKER

Luis Pereira

#### ALCOHOL

19%

#### RESIDUAL SUGAR

1.0° Baume

