

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858

MEDIUM RICH SINGLE HARVEST 1998



DETAILS OF PRODUCTION

This special single vintage bottling of Madeira started life as fermenting must and was then fortified before undergoing its own very special maturation process. Made of Tinta Negra Mole Grapes, harvest began around the first days of September due to the warm southerly climate. A unique and highly sophisticated artificial Estufa process then occurred, where temperatures rose to 45°C before being allowed to cool. Aged in Canteiro method, naturally heated and aged in oak casks.

TASTING NOTES

A dark golden colour with greenish nuances. Developed and complex aroma of honey, dried fruits and particularly hazelnuts and vanilla. A medium sweet palate of dried fruit, caramel and wood. Great balance between sweetness and acidity.

HOW TO SERVE

An excellent accompaniment to rich desserts and chocolates. Can also be enjoyed with coffee and as a digestif.

“Bronze Medal Winner. Lifted, perfumed nose of honey and dried figs. Medium rich style with elegance and a fresh, long finish.”

**DECANTER WORLD WINE AWARDS 2012, OCTOBER 2012
MEDIUM RICH SINGLE HARVEST 1998**

www.henriqueshenriques.pt

VINTAGE

1998

STYLE

Madeira

BLEND OF GRAPES

100% Tinta Negra Mole

WINEMAKER

Luis Pereira

ALCOHOL

19%

RESIDUAL SUGAR

3.3° Baume

