

HENRIQUES & HENRIQUES, MADEIRA,
PORTUGAL

MENTZENDORFF
wine shippers since
1858



10 YEAR OLD SERCIAL

DETAILS OF PRODUCTION

Madeira is a fortified wine that depends upon heat and evaporation to create consistent long lasting styles. The must is fortified, either to arrest fermentation for a Malmsey or a Bual, or later in the fermentation process, in the case of Sercial or Verdelho before undergoing its own very special maturation. The Canteiro process is employed for all 10 and 15 year old Madeiras from H&H where the wine is heated naturally in barrels over some months to enhance concentration and consistency of the wine. Sercial is the driest style and exhibits delicious mouthwatering acidity.

TASTING NOTES

Medium amber in color, this is a dry wine with a clean aroma, demonstrating the wines evolution. Reminiscent of brown spices, nuts and citrus peel on the nose. The slightly smoky aroma with walnuts, apricots and vanilla transfers onto the palate with mild acidity and an extraordinarily long finish.

HOW TO SERVE

Delicious chilled as an aperitif with freshly roasted and salted nuts.

“Dry and intense with mirin and iodine umami notes from nose to palate, Henriques & Henriques Sercial 10 Year Old was a pitch perfect match for the tuna tataki.”

SARAH AHMED, THEWINEDETECTIVE.CO.UK, NOVEMBER 2012
10 YEAR OLD SERCIAL

www.henriquesehenriques.pt

| |
|------------------------|
| VINTAGE |
| NV |
| STYLE |
| Madeira |
| BLEND OF GRAPES |
| 100% Sercial |
| WINEMAKER |
| Luis Pereira |
| ALCOHOL |
| 19% |
| RESIDUAL SUGAR |
| o.8° Baume |

