

BELEM'S MADEIRA DOCE



100% Tinta Negra. Firm and concentrated, Doce exhibits exceptional balance and complexity, its allusions to panforte, mocha, citrus oil, toasted almond and sea spray delineated and lifted by a bright, vibrant backbone of acidity; Madeira's hallmark. At just 17% abv (compared to a more typical 19-20%), it is the best Madeira you can cook with, and the only one you can enjoy—with or without desserts—after your gastronomic labors of love are complete. Doce pairs wonderfully with a variety of blue-veined cheeses and roasted nuts, foie gras and sweet Indian curries, and is a versatile compliment to a wide variety of desserts: tarte tartin, crème brûlée and toffee pudding.

An essential addition to any cooking, wine and cocktail enthusiast's larder. Aged for a minimum of three years in old oak casks, it is made in the 'full, rich style' and, at 17% abv, is notable for its vinous character and concentration. Enjoyable as a well-deserved nightcap, or in cocktails and punches, it especially excels in the pan, where it is a carnivore's best friend — the secret to great steak, lamb or duck—essential for the classic sauces: *Madere*, *Chasseur* and *Perigueux*.

Established in 1932 by the last surviving member of the Henriques family. Popularly known as “João de Belém,” Belém's Madeira pays homage to the ancestral home of the Henriques family in Belém, Câmara de Lobos, the historic fishing village west of Funchal whose history is inextricably linked to the history of Madeira; the island and the wine. Today, Belém's Madeira continues to be owned and produced by Henriques & Henriques, one of the most esteemed and storied producers on the island.

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Tasting Note:

BELEM'S MADEIRA DOCE

100% Tinta Negra. Flavors of panforte, mocha, citrus oil, toasted almond & sea spray delineated & lifted by a bright, vibrant backbone of acidity; firm & concentrated; exceptional balance & complexity.

Shelf Talker:

BELEM'S MADEIRA DOCE



100% Tinta Negra. Firm & concentrated. Exhibits exceptional balance & complexity, with flavors of panforte, mocha, citrus oil, toasted almond & sea spray delineated & lifted by a bright, vibrant backbone of acidity. Pairs wonderfully with a variety of blue cheeses & roasted nuts, foie gras & sweet Indian curries & to a wide variety of desserts. It is the best Madeira you can cook with, & the only one you should drink while you do.

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