

HENRIQUES & HENRIQUES MALVASIA MADEIRA 1954



100% Malvasia. Aged for 38 years in the traditional *canteiro* method before being bottled in 1993. Very dark color with brownish gold and slight green nuances. Rich concentrated aroma of raisins, honey, caramelized fruits and spices with a bit of wood to give it richness. Lush, rich and full-bodied, with excellent acidity and a long finish.

"As we taste the 1954 Malmsey we are reminded of the local saying about the Malvasia grape: 'Don't eat them, don't give them away, for wine God made them.' The wine is beginning to show a bit of rancio character, with earthy notes, exotic spices, molasses and brown sugar, backed up with a tangy fresh acidity that helps the wine retain balance; on the palate, the wine is elegant yet so thick it is almost viscous. Delicious wine." — Charles Curtis, MW

When the firm was established in 1850, the Henriques family were already large landowners in Câmara de Lobos and among the largest landowners on the island, having planted vineyards in the middle of the fifteenth century, not long after Madeira was first discovered and colonized. They were also already in possession of what at that time were already considered old wines (with some of these rare stocks available today). Henriques & Henriques is unique among Madeira wine producers in that the company has almost always owned or controlled its own vineyards, which explains the consistently high quality of their wines. H&H is one of the few companies to maintain sizable stocks of old wine in cask and in bottle, enabling uncompromising standards. All age statements reflect the youngest wine within (whereas others will average). All wines are 100% of the stated variety, whereas others may blend in up to 15% different grapes. With its depth of old stocks, H&H has never had to buy in old wines from trading or defunct producers. H&H is rare for maintaining a continuous lineage of in-house apprenticed winemakers, from the last of the Henriques to Peter Cossart (who made 53 vintages with the company), Carlos Nunes Pereira and today Humberto Jardim. The largest independent producer and shipper of Madeira, they continue to produce Madeira of exceptional character that offers an unrivaled degree of consistency and depth. The Company uses the most recent technical innovations, but at the same time, maintains the family traditions of almost 200 years of producing the finest Madeira wines. The full control of every aspect of its production has enabled H&H to nurture and sell wines of exceptional quality.

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Tasting Note:

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Shelf Talker:

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