

HENRIQUES & HENRIQUES BOAL 10YR OLD MADEIRA NV



100% Boal, aged for at least ten years in the traditional *canteiro* method. Of the four noble varieties, Boal is the second sweetest, *meio doce*: “medium-sweet”, thought to offer Madeira lovers the ideal combination of elegance and richness. Dense golden yellow. Brilliantly aromatic; dried figs, salted caramel, baking spices, black tea and cigar tobacco plume from the glass. On the palate, the texture is wonderfully silky. Concentrated dried fruit, *crème brûlée*, fig marmalade, roasted nuts and honey with plenty of savory flavors to balance out the salted caramel sweetness. Lively acidity keeps the wine fresh as it leads into a lush, dry, smokey finish. Enjoy on its own, with caramel based desserts, assorted cheeses (especially blue), roasted nuts, *pâte* and foie gras or braised short ribs.

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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100% Boal. Rich & elegant. Brilliant aromas of dried figs, salted caramel, baking spices, black tea & cigar tobacco; wonderfully silky; concentrated dried fruit, *crème brûlée*, fig marmalade, roasted nuts, honey & plenty of savory flavors; lively, fresh acidity; lush, dry, smokey finish.

Shelf Talker:

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100% Boal, aged at least 10 years. Of the 4 noble varieties, Boal is the second sweetest, thought to offer the ideal combination of elegance & richness. Brilliantly aromatic; dried figs, salted caramel, baking spices, black tea & cigar tobacco plume from the glass. Wonderfully silky. Concentrated dried fruit, *crème brûlée*, fig marmalade, roasted nuts & honey with plenty of savory flavors to balance out the salted caramel sweetness. Lively, fresh acidity; lush, dry, smokey finish.

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