

HENRIQUES & HENRIQUES SERCIAL 10YR OLD MADEIRA NV



100% Sercial, aged for at least ten years in the traditional *canteiro* method. Of the four noble varieties, Sercial is the most dry, producing wines with razor-sharp, mouth-watering acidity. Dense golden yellow color. Energetic and appealing, this is the firm, polished style of the house: full, deep and suave, with the balance and concentration for which H&H is known. Well-calibrated acidity, mineral, saline and wood elements. Rich, velvety flavors of dried apricot, lemon zest, sea-spray, spiced almond, vanilla and hints of smoke in route to a long, tapered finish. Elegant as an aperitif and at the table with fresh oysters and Oysters Rockefeller, sushi, grilled shrimp, swordfish and salmon or hard cheese, cured salami, olives and nuts.

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% Sercial. Mouth-watering acidity; energetic, firm & polished; full, deep & suave; balance & concentration; mineral, saline & wood elements; rich, velvety flavors of dried apricot, lemon zest, sea-spray, spiced almond, vanilla & smoke; long, tapered finish.

Shelf Talker:

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