

HENRIQUES & HENRIQUES VERDELHO 10YR OLD MADEIRA NV



Pure Verdelho meio seco—medium-dry—aged a minimum of ten years in canteiro. A brilliant amber with golden and greenish nuances. Here, you enter the Garden of Earthly Delights and find yourself standing on the seashore: Apricot kernel, mandarin orange, dried honeycomb and Earl Grey tea kissed by late autumn sea smoke. Medium dry flavors of wood, dried fruits and spices. Light acidity in perfect balance. Complex, showing vivacity, freshness and a long finish. The telltale olive-green rim speaks of time: Sunsets, and far horizons. Pair with roasted nuts, aged ham and a wide variety of cheeses; terrines and pâtes; creamy soups; smoked or grilled salmon; an array of game (rabbit, chicken, squab, duck), wild boar and especially mushrooms. Delightful with curry dishes and richer Asian dishes.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

HENRIQUES & HENRIQUES
VERDELHO 10YR OLD
MADEIRA NV

100% Verdelho. Apricot kernel, mandarin orange, dried honeycomb & Earl Grey tea kissed by late autumn sea smoke; medium dry flavors of wood, dried fruit & spices; light acidity in perfect balance; complex, vivacious & fresh; long finish.

Shelf Talker:

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VERDELHO 10YR
OLD MADEIRA NV



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