

HENRIQUES & HENRIQUES SAVEIRO 5YR OLD 'CASTANEA' MADEIRA



100% Tinta negra. Notes of dark tamarind, torched citrus oil, roasted hazelnut, cured tobacco leaf, wood varnish and sea smoke, all framed by H&H's signature balanced acidity and the gentle tannins lent by its time in chestnut barrels. Warm, concentrated and pleasingly rustic. A love letter to Madeira history, it can be enjoyed on its own, with roasted nuts and cheeses, and with a wide variety of desserts including crème brûlée and daifoutis. It should be served at cellar temperature, lightly chilled.

Aged for more than five years in used chestnut barrels, Saveiro 'Castanea' undergoes a unique elevage unlike any other Madeira produced on the island, harkening back hundreds of years to a time when use of chestnut was widespread in the maturation and transport of wine.

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 SAVEIRO 5YR OLD 'CASTANEA' MADEIRA NV

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Shelf Talker:

HENRIQUES & HENRIQUES SAVEIRO 5YR MADEIRA 'CASTANEA'



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