
THE
**OXFORD
WINE**
COMPANY

Henriques & Henriques 3 Year Old Special Dry Madeira

£13.99

Vintage:

Bottle Size: 75cl

Alcohol %: 19%

Country: Portugal

Description: This 3 Year Old Madeira starts life as fermenting must and is then fortified before undergoing its own very special maturation process. Made of predominantly Tinta Negra Mole Grapes, harvest begins from mid-August due to the warm southerly climate. A unique and highly sophisticated artificial Estufa process is set up for the 3 year old wines, where temperatures rise to 45°C before being allowed to cool. This process takes 90 days and renders the wine completely stable. It is then aged in oak casks for 3 years, prior to bottling.

Cepages:

Group:

Sub group: Madeira

Colour: Sercial

Closure: Cork

Producer:

Website: www.henriqueshenriques.pt

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards

Other Info: A privately owned company dating back to 1850, Henriques & Henriques is the largest independent producer and shipper of Madeira. The company has been shipping wines under their own label from the island



since 1925, and unlike most of the other shippers, they actually own some of their own vineyards. The Henriques family can be traced back to the 15th century, and actually planted the first vines on the island in 1425. Henriques & Henriques made considerable investment in their business in the early 1990s, building new premises and a new vinification centre. Most importantly, they are one of the most consistent producers of Madeira, always representing quality, depth of flavour and great value for money.