

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Madeira Verdelho 10 Yr

Madeira is a fortified wine that depends upon heat and evaporation to create consistent long lasting styles.

The Canteiro process is employed for all 10, 15 and 20 year old Madeiras from H&H where the wine is heated naturally in barrels over some months to enhance concentration and consistency of the wine. Verdelho produces an off-dry style and exhibits delicious mouthwatering acidity.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Madeira Verdelho 10 Yr

Madeira is a fortified wine that depends upon heat and evaporation to create consistent long lasting styles.

The Canteiro process is employed for all 10, 15 and 20 year old Madeiras from H&H where the wine is heated naturally in barrels over some months to enhance concentration and consistency of the wine. Verdelho produces an off-dry style and exhibits delicious mouthwatering acidity.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Madeira Verdelho 10 Yr

Madeira is a fortified wine that depends upon heat and evaporation to create consistent long lasting styles.

The Canteiro process is employed for all 10, 15 and 20 year old Madeiras from H&H where the wine is heated naturally in barrels over some months to enhance concentration and consistency of the wine. Verdelho produces an off-dry style and exhibits delicious mouthwatering acidity.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Madeira Verdelho 10 Yr

Madeira is a fortified wine that depends upon heat and evaporation to create consistent long lasting styles.

The Canteiro process is employed for all 10, 15 and 20 year old Madeiras from H&H where the wine is heated naturally in barrels over some months to enhance concentration and consistency of the wine. Verdelho produces an off-dry style and exhibits delicious mouthwatering acidity.