

Belém's Madeira Meio Seco

SOTOLON SELECTIONS

Aged for a minimum of three years in old oak casks, **Belém's Madeira - Meio Seco** is 'medium-dry' and, at 17% abv, is notable for its vinous character and concentration. In the kitchen, it is your secret weapon: delicious as an aperitif or in cocktails, it especially excels in the cook's arsenal, ready to be deployed in marinades, glazes and reductions; for seafood, poultry or game – all while you enjoy a pre-prandial glass.



PAIRING RECOMMENDATIONS

Perhaps the most versatile wine available to the wine and cooking enthusiast, **Belém's Madeira - Meio Seco** is equally at home in the glass or in the pan. Enjoy with nuts and hard cheeses; savory soups and seafood chowders; and with salmon, tuna and all manner of game. Needless to say, the synergy between wine and dish is enhanced when you cook with it, too.



keeps indefinitely (50-65°F)



keeps 0-15 years (55-64°F)



2-3 oz. pour (59-64°F)

ABOUT BELEM'S

Established in 1932 by the last surviving member of the Henriques family – popularly known as “João de Belém” – **Belém's Madeira** pays homage to the ancestral home of the Henriques family in Belém, Câmara de Lobos, the historic fishing village west of Funchal whose history is inextricably linked to the history of Madeira – the island and the wine. Today, **Belém's Madeira** continues to be owned and produced by Henriques & Henriques, one of the most esteemed and storied producers on the island.



ABOUT MADEIRA DOC

The archipelago of **Madeira** has long profited from its position in shipping lanes, from the 1500s, when ships under sail called at Funchal to pick up food and wine before the trade winds blew their ships west to the New World, to today, when cruise ships dock and world travelers sample the foods, crafts, and wines of the island. The **Madeira DOC** governs the **fortified** and heated-to-**oxidation** wines of the island, regulating the grapes, minimum age, and residual sugars of each category. While the Madeira laws give producers plenty of leeway in terms of blending and age statements, **Henriques & Henriques'** blending approach is crystal clear—true minimum age statements and only monovarietal wines.

ABOUT TINTA NEGRA

Formerly known as **Tinta Negra Mole**, Tinta Negra is by far the most widely planted grape on the island, accounting for more than 85% of the total hectares planted (485 ha). Long-prized by growers for its generous yields and adaptability to a wide array of growing conditions, and by winemakers for its chameleon-like expression, producing wines ranging from seco to doce. It forms the basis of all entry-level madeiras which undergo **estufagem**, but in recent decades winemakers have sought to explore and elevate this 'workhorse grape', and it was included in 'Recommended Varieties' (castas recomendadas) in 2015, for the first time permitting its name to appear on **madeira** labels. H&H (with several other producers) has been in the vanguard of its reassessment, producing three colheitas and the island's first 50-Year Tinta Negra.

TASTING NOTES

Roasted nuts and toasted brioche; tangerine and caramelized orange; coffee grounds and sweet tobacco: **Belém's Madeira - Meio Seco** exhibits impressive vinous concentration, seamless integration and bright transparency. At just 17% abv (compared to a more typical 19-20%), it is the best Madeira you can cook with, and the only one you should drink while you do.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 6610	NV	Madeira	PT	Oxidative/Oxidized Wine; Fortified	Tinta Negra	17%	500/12	cork	5601196010795	75601196010794	12.70 kg