

# H&H 1998 Medium Rich Single Harvest Madeira

SOTOLON SELECTIONS

## 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.



CEO and winemaker Humberto Jardim, one of Madeira's great visionaries and ambassadors. The firm continues to source some of its needs from its own vineyards, most notably from a terraced, 10-hectare vineyard at **Quinta Grande**—the single largest on island, replanted in 1995.

Against the tides of urban development, H&H have been in the forefront of vineyard planting and preservation of Madeira's noble varieties: **Sercial, Verdelho, Boal, Malvasia** and **Terrantez**, while simultaneously playing a key role in the reappraisal of the underrated **Tinta Negra**, recently releasing an unprecedented 50-year expression. Likewise, H&H's age-statement varietal wines are widely regarded as benchmark articulations: always 100% of the stated varietal (e.g., Verdelho), the blend always composed of stocks well in excess of the statement requirement (e.g., 15-year).

Finally, H&H continues to boast an impressive selection of pre-1925 "Garrafeira" (vintage) and Solera bottlings originating in the Henriques' family cellars. Without question, the most celebrated of these is the "Heavenly Quartet"—four legendary wines from the late 18th century—that are amongst the most transcendent expressions of Madeira extant today. To taste any one of these is, quite literally, to "drink history" itself, as well as to share in the accumulated wisdom—of family, family-owned vineyards and old stocks—that continue to define Henriques & Henriques today.

## TASTING NOTES

The H&H **Tinta Negra** Single Harvest 1998 is a **colheita** bottling: an early-bottled vintage wine. (H&H prefer to use the term "Single Harvest," a rough translation of "Colheita.") Made meio doce—in the "Medium-Rich" vein of **Boal**—this edition offers mingled notes of cherry, fig, sultana, bergamot oil and cured tobacco leaves. Full-bodied and complex, this is a superb synthesis of sweetness, volcanic soils and shimmering acidity, which proceed in elegant dance to a lengthy finish.

## PAIRING RECOMMENDATIONS

With aged farmhouse cheeses and roasted nuts, or for dessert with crème caramel/brûlée, and all manner of chocolate- or coffee-based cakes. As a digestif: solo, or with a fuller-bodied cigar.



keeps indefinitely (50-65°F)



keeps indefinitely (55-64°F)



2 oz. pour (59-64°F)

## ABOUT HENRIQUES & HENRIQUES

It might be said that the history of Henriques & Henriques is the history of **Madeira** itself. Legend has it that Infante Dom Henriques planted the island's first vines in 1425. These vines gave fruit to one of the "first families of Madeira" and in the process sunk deep roots which Henriques' descendants and successors continue to draw upon in guiding H&H today.



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João Joaquim Gonçalves Henriques founded the firm in 1850 as a **partidista**, supplying wine to other merchants from extensive Henriques vineyard holdings while continuing to amass significant stocks of old wines in the family cellars. In 1925, Henriques & Henriques began to bottle and export Madeira produced entirely from their own vineyards—an anomaly amongst producers on the island. Today, Henriques & Henriques is led by



## 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.

## VITICULTURE/VINIFICATION

Cepage	100% <b>Tinta Negra</b>
Terrain/Climate	mountainous; subtropical but highly varied
Soil Type	mixed volcanic (basalt, tufa)
Vine Training	<b>latada</b> (pergola)
Harvest	mid-September to early October; hand-harvested
Fermentation	some whole-cluster; skin maceration; fermented in stainless steel with native yeasts
Fortification	neutral grape spirit (96% abv)
Elevage	in <b>canteiro</b> ; aged in pipas (pipes) and barriques for 17 years; bottled in 2016
ABV	19.33%
R.S.	93.33 g/l
Total acidity	7.2 g/l
Total extract	119.9 g/l

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS
HZ 6576/1998	1998	Madeira	PT	Oxidative/Oxidized Wine; Fortified	100% Tinta Negra	20.0%	500/6	T Cap	5601196010535	85601196010531	5