

# H&H Boal 10 Year Old Madeira NV

SOTOLON SELECTIONS

## ABOUT BOAL

Along with **Sercial**, **Verdelho** and **Malvasia**, **Boal** is one of the classic white grapes of **Madeira**. In its youth, it is the darkest of the classic varieties, ranging from tawny to tortoise shell in color. Sweeter than Verdelho, yet less so than Malvasia, Boal is *meio doce*: “medium-sweet”, thought to offer Madeira lovers the ideal combination of elegance and richness. Redolent of dried fruit, barley sugar, crème brûlée and caramel, its volume is checked by its natural tang of acidity; the finish is surprisingly dry and delineated. Vintage wines tend to grow subtler and more Verdelho-like with extended *eleveage*. There are currently just 15.5 ha under vine on the island.



## TASTING NOTES

A concatenation of fig marmalade, salted caramel, baking spices and Havana-wreathed smoke, the H&H **Boal** 10-Year (entirely Boal, aged entirely in *lodge canteiro* for more than ten years) is sweet, gypsy richness, reverberative depths and tectonic movement: concentrated, lush, galvanizing, seraphic.

## PAIRING RECOMMENDATIONS

At the table: with roasted nuts (especially walnuts) and blue-veined cheeses; *pâtes* and foie gras; seared venison and braised short rib; robust curry stews and richer Asian dishes. For dessert: with crème caramel or brûlée, tarte tatin and classic bolo de mel. As a digestif: solo, or with a fuller-bodied cigar.



keeps indefinitely (50-65°F)



keeps indefinitely (55-64°F)



2 oz. pour (55-59°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 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.



## 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>Boal</b>
Terrain/Climate	mountainous; subtropical but highly varied
Soil Type	mixed volcanic (basalt, tufa)
Vine Training	<b>latada</b> (pergola)
Harvest	mid-August to early September; hand-harvested
Fermentation	some whole-cluster; skin maceration; fermented in stainless steel with native yeasts
Fortification	neutral grape spirit (96% abv)
Eleveage	in <b>canteiro</b> for a minimum of 10 years
ABV	20%
R.S.	90.4 g/l
Total acidity	6.0 g/l
Total extract	119.1 g/l

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 6545	NV	Madeira	PT	Oxidative/Oxidized Wine; Fortified	100% Boal	20.0%	750/6	T Cap	5601196010818	35601196010819	8.50 kg