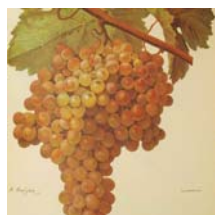


H&H Boal 2000 Single Harvest Madeira

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 elevage. There are currently just 15.5 ha under vine on the island.

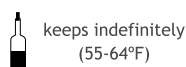


TASTING NOTES

The H&H **Boal** Single Harvest 2000 is a **colheita** bottling: an early-bottled vintage wine. (H&H prefer to use the term “Single Harvest,” a rough translation of “Colheita.”) Atypical for the house, this is reserved and surprisingly understated, imbued with detail and quiet confidence. Clove, cherry, brown sugar and rancio notes beckon from the glass. In the mouth, it’s supple and focused, a rich caress of pixilated Boal flavors enjoined to a long and refined finish.

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.



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% Boal |
| Terrain/Climate | mountainous; subtropical but highly varied |
| Soil Type | mixed volcanic (basalt, tufa) |
| Vine Training | latada (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) |
| Elevage | in canteiro for 15 years; bottled in 2016 |
| ABV | 19.99% |
| R.S. | 96.1 g/l |
| Total acidity | 5.9 g/l |
| Total extract | 121.5 g/l |

| SKU | VINTAGE | REGION | ORIGIN | DESC | CEPAGE | % ALC | SIZE/PACK | FINISH | BTL BARCODE | CS BARCODE | CS WGT |
|--------------|---------|---------|--------|------------------------------------|-----------|-------|-----------|--------|--------------|----------------|---------|
| HZ 6570/2000 | 2000 | Madeira | PT | Oxidative/Oxidized Wine; Fortified | 100% Boal | 20.0% | 750/6 | T Cap | 850323003499 | 35601196010604 | 8.50 lb |