

H&H Sercial 10 Year Old Madeira NV

SOTOLON SELECTIONS

ABOUT SERCIAL

Palest and the driest of the classical **madeira** varieties, **Sercial** is known as ‘Esgano Cão’—‘dog strangler’—on the Portuguese mainland, a nod to its fiery, mouth-puckering acidity. At its best, racy and high-toned, it is a wine of exquisite tension: Sercial shows dry despite containing 20-60 g/l RS; its sweetness balanced by an exhilarating, mouthwatering tang of acidity. Pungent with dried orange, almonds and saline spices in youth, Sercial mellows in maturity: acidity less taut but no less integral; its deep nuttiness to the fore. There are currently just 16-ha found on the island.



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

Energetic and appealing, the H&H **Sercial** 10-Year is the firm, polished style of the house: full, deep and suave, with the balance and concentration for which H&H is known. Well-calibrated acidity, mineral, saline and wood elements from the bold savor of dried apricot, lemon zest and spiced almond in route to a long, tapered finish.

PAIRING RECOMMENDATIONS

As an aperitif and at the table, with fresh oysters and Oysters Rockefeller; sushi; grilled shrimp, swordfish and salmon; with grana-style, hard cheese (particularly domestic), olives and nuts.



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.



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% Sercial
Terrain/Climate	mountainous; subtropical but highly varied
Soil Type	mixed volcanic (basalt, tufa)
Vine Training	latada (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 canteiro ; aged in balseiro (large cask) and pipas (pipes) for a minimum of 10 years
ABV	20%
R.S.	55.1 g/l
Total acidity	5.8 g/l
Total extract	80.8 g/l

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 6541	NV	Madeira	PT	Oxidative/Oxidized Wine; Fortified	100% Sercial	20.0%	750/6	T Cap	5601196010795	35601196010796	8.50 kg