

Thursday's Tantalizing Tasting
\$40 Per Person



MADEIRA WINES

January 20, 2022

Off the Coast of Portugal, the archipelago of Madeira is home to some of the most delicious wines. A fortified wine that uses brandy to stop the fermentation process, this wine is a complex and elevated result of handcrafted skill and patience.

Known for its unique process of *estufagem*, the wine is heated either in vats or cement tanks at an average of 105 °F for 3-6 months or classically in casks left in hot attics for up to twenty years. Madeira wines

are further aged in American Oak, American Chestnut, Brazilian Satinwood, or Mahogany anywhere from three to twenty years. These aging casks are intentionally left with an empty head space, allowing the wine to further oxidize and mellow overtime. A painstaking, time-consuming process, some Madeiras can take up to 40 years to complete.

HENRIQUES & HENRIQUES 5-year Secco Especial

100% Tinta Negra. Seco Especial (Finest, Dry) allies a nutty, smoky bouquet to a dry, energetic and expansive palette etched with flavors of roasted almond, mandarin orange and dried honey. Excellent as an aperitif, but with many additional possibilities at the table and on the bar. At the table: with oysters (raw or cooked), all manner of tartare, nuts and aged goat cheese

HENRIQUES & HENRIQUES 5-year Generoso Doce

100% Tinta Negra. Deep and complex, Generoso Doce (Rich, Full) marries concentrated sultana raisin and caramelized citrus fruit to classic honey cake flavors: cane sugar, walnut, roasted almond, cinnamon, anise, clove, candied lemon and bitter orange zest. Beautifully calibrated acidity guides the classic Madeirense flavors to a poised, harmonious finish. Pairs with blue-veined cheeses and roasted nuts; with dessert, especially fruit cakes and tarts; or after dinner, as a digestif.

BROADBENT 1996 Colheita

100% Tinta Negra. A fine, yellow-amber color. Pungent aromas of mocha and almonds. Excellent palate textures. It offers a round and refined mouthfeel, with great viscosity and balance. A long, tantalizing dry finish. This Colheita has an elegance and taste that makes it seem much older than it is. Colheita is a new term used for Madeira, but those who know Port are familiar with it. In Madeira-speak, it means that the wine is a blend of grapes from a specific vintage year and it is bottled after spending at least seven years in oak casks. A true Vintage Madeira must be a minimum of 20 years old. Hand selected by Michael Broadbent, this is a 10-year, single-vineyard Madeira.

FINGERFOOD PAIRING: Mocha Crème Brûlé Bite with Candied Pecans