

Madeira Wine Tasting in NY in time to Celebrate Independence Day!

For immediate release

New York, NY, July 2, 2008....A little known but important fact in American history: The signing of the Declaration of Independence—as well as the inauguration of President George Washington—were toasted with glasses of Portugal’s unique and delicious wine, Madeira! And in time to celebrate our national holiday, a major Madeira tasting took place at Park Avenue Summer in New York City on July 1st.



L to R: Julio Fernandez (Justino Henriques), Humberto Jardim (Henriques & Henriques), Francisco Albuquerque (Madeira Wine Company), Paulo Rodrigues (IVBAM), Luis Moura (Portuguese Trade Commission, NY), and Bruno Rente (Opal)

Portugal's IVBAM and IFAP, along with the European Union, hosted the tasting, which showcased over 45 wines by five top Madeira producers: **The Madeira Wine Company, Henriques & Henriques, Vinhos Justinos Henriques, Vinho Barbeito, and Pereira d'Oliveira**. These included the full range of Madeira wines, from Verdelho, Sercial, Bual, Malmsey and Rainwater to some historic wines, such as the 1976 Terrantez from the Madeira Wine Company; the 1912 Verdelho and the 1922 Bual from Pereira d'Oliveira, and the 1901 Malvasia from Barbeita. *(For a complete list of wines, log onto dunnrobbinsgroup.com.)*

Key members of these distinguished Madeira companies flew to New York for this event, including Julio Fernandes from Justino Henriques, Humberto Jardim and Miguel Jardim from Henriques & Henriques, Paulo Rodrigues, the President of IVBAM, and Francisco Albuquerque, the distinguished award-winning winemaker for the Madeira Wine Company.

Madeira is one of the world's legendary wines, not only for its uninterrupted production, dating back to the 15th century, but also because it is the longest lived wine category, with unique flavors and aromatics persisting in wines that date back 200 years or more.

There has been a revival of interest in Madeira in the last few years, as result of the attention given to it by some of the country's leading Chefs and food writers. This is due in part to the focus on traditional, artisanal products, and in part to the unique acidity and flavors of Madeira wine itself. These wines now appear regularly on 3-star tasting menus, not as an ingredient, but as a sophisticated pairing.

Our founding fathers were definitely on to something. Although they knew Madeira was a fitting beverage for a state occasion, they also knew that it could be enjoyed every day.

For more information, contact Aileen Robbins, arobbins@dunnrobbinsgroup.com or go to http://dunnrobbins.com/reg/Madeira_0608/Madeira_wines.htm