



SINCE 1877 PRODUCING AND EXPORTING WINES THAT HONOR THE ISLAND AND THE TRADITION IN THE ART OF MAKING MADEIRA WINES OF UNMISTAKABLE QUALITY.

FUNCHAL
RUA 31 DE JANEIRO, 83
(+351) 291 223 247
INFO@HMBORGES.COM
WWW.HMBORGES.COM

H.M.BORGES, SUCRS.LDA.

was founded in 1877, by Henrique Menezes Borges who dedicated his entire life searching for a selection of wines produced in Madeira Island, in order to age it. The company is currently managed by the fourth generation of the family.

Located in one of the main arteries of the city of Funchal, the company H.M.Borges, Sucrs. Lda. concentrates all its activity, from production to aging and bottling, in an emblematic, centenary building, with windows placed in the hustle and bustle of the city and it is a heritage of the city of Funchal. Its construction dates back at the end of the 19th century.

To discover H.M.Borges is to enter in a maze of sensations and aromas. It is shedding a generous portion of the history of four generations in a glass, now wine, in a quiet, classic and welcoming environment, inseparable from a set of artistic paintings of the German artist Max Römer and a considerable collection of pieces and photographs of yesteryear, belonging to the family.

The fourth generation of the family, represented by the two cousins, Helena and Isabel Borges, honour their past and the Island itself through the production of Madeira Wine maintaining high quality standards.



H.M.BORGES

SINCE 1877 MADEIRA

THE BIRTH OF A WINE MADE AND PRODUCED IN A TRADITIONAL FAMILY OF MADEIRA



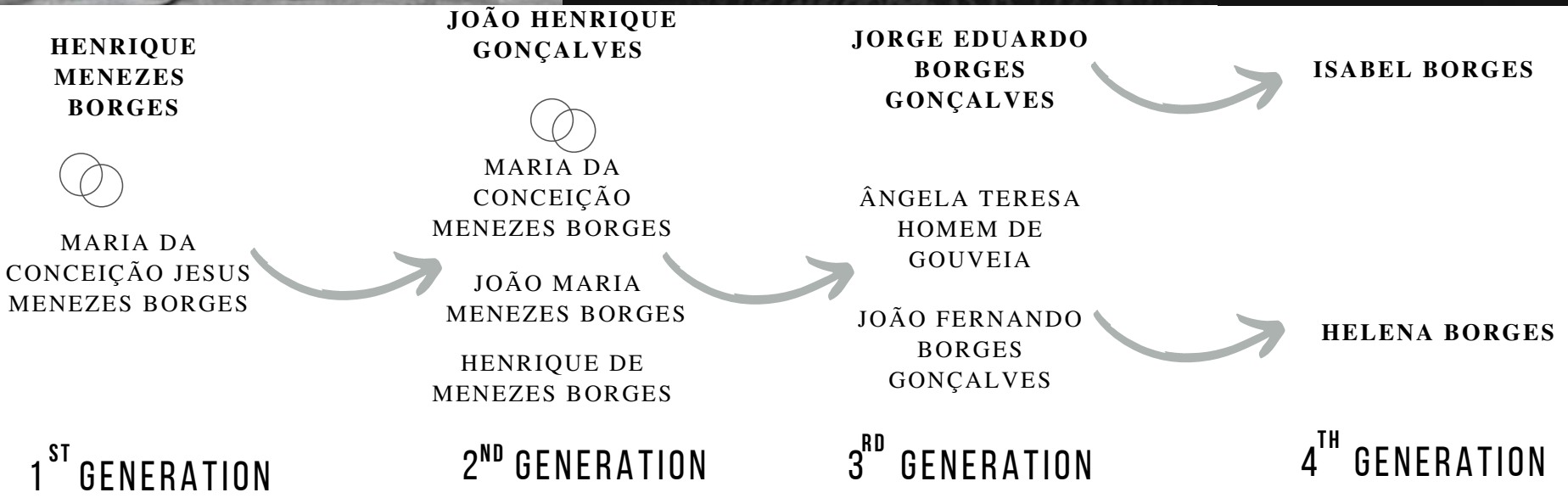
HENRIQUE MENEZES BORGES



HELENA BORGES



ISABEL BORGES



MADEIRA ISLAND

THE MOST EXOTIC AND OLDEST WINE IN THE WORLD COMES FROM A "MAGIC ISLAND", 57 KM LONG AND 23 KM WIDE WITH ONLY 500 HECTARES OF VINEYARD. ONE OF THE FEW MOUNTAIN WINES IN THE WORLD.

THE DEMARCATED REGION OF MADEIRA ISLAND IS ONE OF THE OLDEST IN PORTUGAL.

THE OROGRAPHY, THE SOILS AND THE CLIMATE IN COMBINATION WITH AN UNIQUE PRODUCTION PROCESS MAKE MADEIRA WINE A DISTINCT PRODUCT.

Sharp Slopes.

Vulcanic Soils.

Summer with high air humidity and mild Winter temperatures.

Vineyards near to the sea.

The inclined relief, the small size of the terraces and the structure of the conduction system-vines suspended from the ground on stakes- making the harvest process difficult.

MADEIRA WINE

is a fortified wine with a level of alcohol between 17° and 22°, produced, mostly, with Sercial, Verdelho, Boal, Malmsey and Tinta Negra.

has a group of blend wines (with the indication of its age-5,10,15,20,30,40,50 and more than 50 years old) and single harvest wines (Colheitas, Frasqueiras or Soleras).

H.M.BORGES WINES

THE QUALITY OF OUR WINES RESULTS FROM THE COMBINATION OF THE BORGES' FAMILY KNOWLEDGE AND THE OLD STOCK OF WINES FROM THE BEST HARVESTS IN THE REGION.

THE SUNNY LOCATION OF OUR BUILDING DEFINES THE PROFILE OF OUR WINES.

LIMITED EDITIONS, BOTTLES MADE ONE BY ONE WITH PASSION.

H.M.BORGES 3 YEARS OLD

are a blend of different wines, produced with Tinta Negra, aged through the mechanical process "Estufagem" followed by a storage mostly in wood vats.

H.M.BORGES MADEIRA RESERVE 5 YEARS OLD

are made from the red grape Tinta Negra. They are blends from different wines and have been kept for more than 4 years in American or French oak casks prior to bottling.

H.M.BORGES OLD RESERVE 10 YEARS OLD

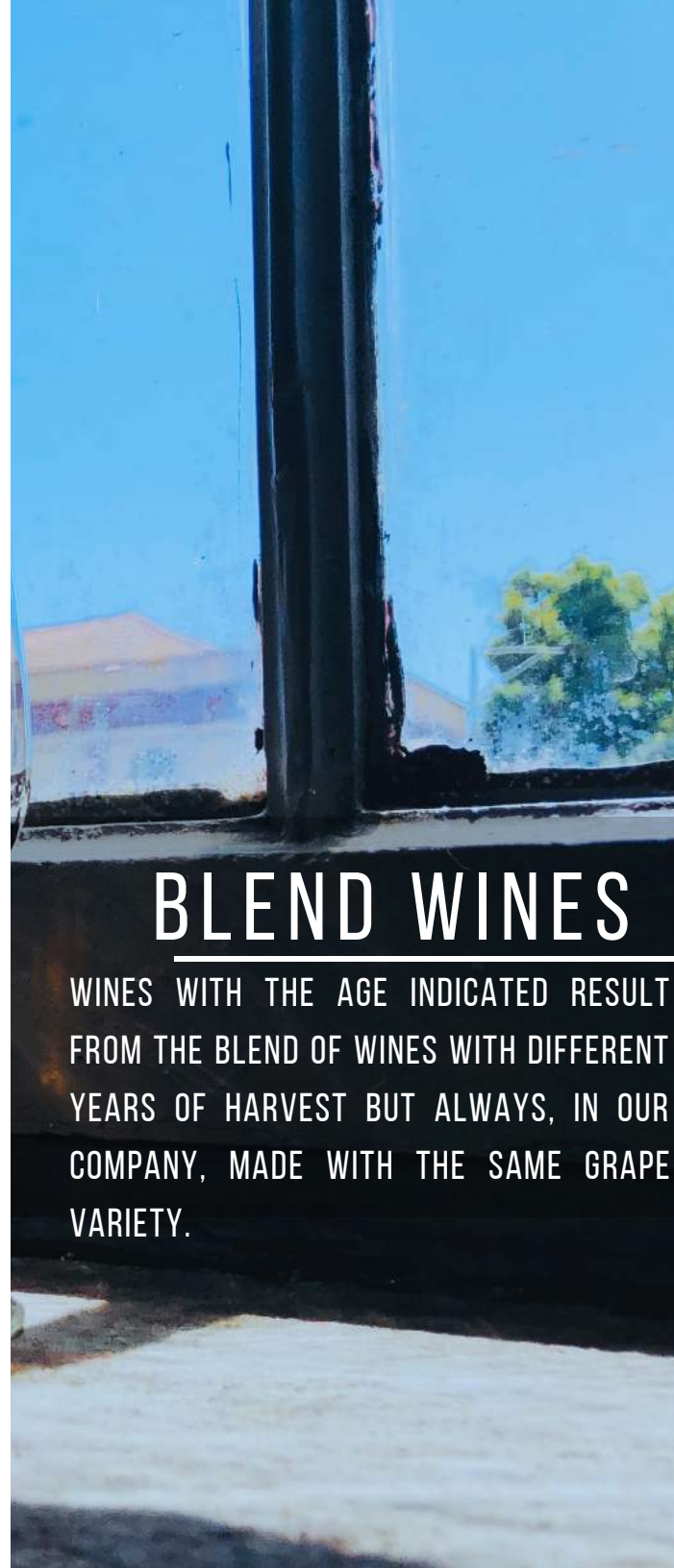
are made only with white and noble grape varieties, namely Sercial, Verdelho, Boal and Malmsey. The blend is made from several wines that have showed excellent potential when young, and which have spent at least 10 years in oak American and French casks until bottling.

H.M.BORGES EXTRA RESERVE 10 YEARS OLD

are produced from meticulously selected grapes of Sercial, Verdelho, Boal and Malmsey. The exceptional quality of these wines have their foundation on the old stocks of the noble grapes of the Borges family.

H.M.BORGES 20 AND 30 YEARS OLD

result of the blend of the best and the oldest Malmsey stocks acquired in a century of history.



1 COLOR, 1 STYLE


THE COMPANY HAS A SYSTEM THAT ALLOWS THE IDENTIFICATION OF BLEND WINES. REGARDLESS OF THE AGE, ALL THE BATCH WINES, HAVE DETAILS ON THE LABEL AND "COVERS" EASILY RECOGNISED: GREEN FOR THE DRY STYLE, BLUE FOR THE HALF DRY STYLE, ORANGE FOR THE HALF SWEET STYLE AND RED FOR THE SWEET STYLE.



BLEND WINES

WINES WITH THE AGE INDICATED RESULT FROM THE BLEND OF WINES WITH DIFFERENT YEARS OF HARVEST BUT ALWAYS, IN OUR COMPANY, MADE WITH THE SAME GRAPE VARIETY.

3 YEARS OLD *Sweet*



Madeira Island, Estreito de Câmara de Lobos



Tinta Negra



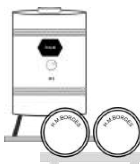
Brownish Color
with yellowish highlight.



Elegant aroma, rich and complex with a generous portion of caramel, roasted almond and molasses.



Sweet, full bodied and soft texture, with a tiny portion of iodine.



Mechanical method
“Estufagem” and wood aging process.



Alcohol Content: 18.0% Vol.
Total Acidity: 6.1g/l
Residual Sugars: 107.0g/l
pH: 3.4



13°C-14°C

Winemaker: Ivo Couto

FRESH TROPICAL FRUITS | DRY FRUITS | CAKES |
FOOD PAIRING
3 YEARS OLD
Sweet
FUIT TARTS

SUPERB PAIRING WINE WITH DESSERT





APPETIZER WINE

Smoked Salmon

5 YEARS OLD Dry

Madeira Island, Câmara de Lobos



Tinta Negra



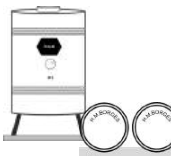
Amber Color



Elegant, harmonious and complex nutty, wood and crystalized citric fruits aromas.



Flavours of dried fruits followed by iodine notes.



Estufagem and aging process in wood.



Alcohol Content: 18.5% Vol.
Total Acidity: 6.4g/l
Residual Sugars: 56.0g/l
pH: 3.3



13°C-14°C

Winemaker: Ivo Couto



FRESH GOAT OR SHEEP CHEESE
FOOD PAIRING
5 YEARS OLD
Dry
FISH MOUSSES | OLIVES | TOASTED ALMONDS



SUPERB WHEN SERVED IN A LARGE GLASS OVER ICE WITH LEMON PEEL

15 YEARS OLD Dry

Madeira Island, São Jorge



Sercial



Amber Color



Excellent and complex nose with notes of nuts. Incredible freshness.



Exceptional balance acidity/sweetness, with a fresh and nutty palate.



Traditional "Canteiro" system (American and French oak).



Alcohol Content: 19.0% Vol.
Total Acidity: 7.6g/l
Residual Sugars: 53.0g/l
pH: 3.3



15°C-16°C

Winemaker: Ivo Couto



FOOD PAIRING
15 YEARS OLD
Dry

SMOKED FISH LIKE TUNA, SALMON, SWORD OR BLACK SCABBARD / SUSHI / OCTOPUS VINAIGRETTE /

Beluga Caviar Appetizer

Sushi



SINGLE HARVEST WINES WITH H.M.BORGES SIGNATURE

Two wines, the same recognized signature. Wines from 2005 harvest. These wines are astonishing due to their acidity/ sweetness balance, resulting from the aging process in the old barrels. From the dry fig notes of Colheita Boal 2005 to the exotic wood and toasted almonds of our Colheita Tinta Negra 2005, tasting them implies a philosophical moment. Pour them in a glass, in a temperature between 15°C and 16°C, oxygen them gently and delight yourself in the richness and versatility of these wines. Enlarge your tasting by combining them with cheese or desserts. Harmonize, innovate and let your imagination flow.

COLHEITAS

WINES WITH THE INDICATION OF THE YEAR OF HARVEST. THE DENOMINATION COLHEITA OR SINGLE HARVEST IS USUALLY USED TO IDENTIFY WINES MADE FROM GRAPES OF THE SAME HARVEST, WITH A MINIMUM AGING OF 5 YEARS AND PRESENTS OUTSTANDING ORGANOLEPTIC CHARACTERISTICS.





COLHEITA TINTA NEGRA 2005 *Sweet*

This single harvest wine, of 2005 was made of Tinta Negra from a specific terrace located in Câmara de Lobos (South coast of Madeira Island).

Tinta Negra represents around 85% of the total production. This red grape, extremely productive and versatile, originates all styles of Madeira Wine.



Madeira Island, Câmara de Lobos



Tinta Negra



Golden color, brilliant and attractive with yellow-orange nuances.



Elegant aroma with notes of molasses, honey cake, raisins, caramel, toasted almonds and some iodine.



Sweetness balanced by a vibrant acidity. Full bodied and smooth texture. Long and complex aftertaste with notes of dried fruits.



Aged in old American and French oak casks in the traditional Canteiro process during 12 years.



Alcohol Content: 20.0% Vol.

Total Acidity: 7.4g/l

Residual Sugars: 113.0g/l

pH: 3.5



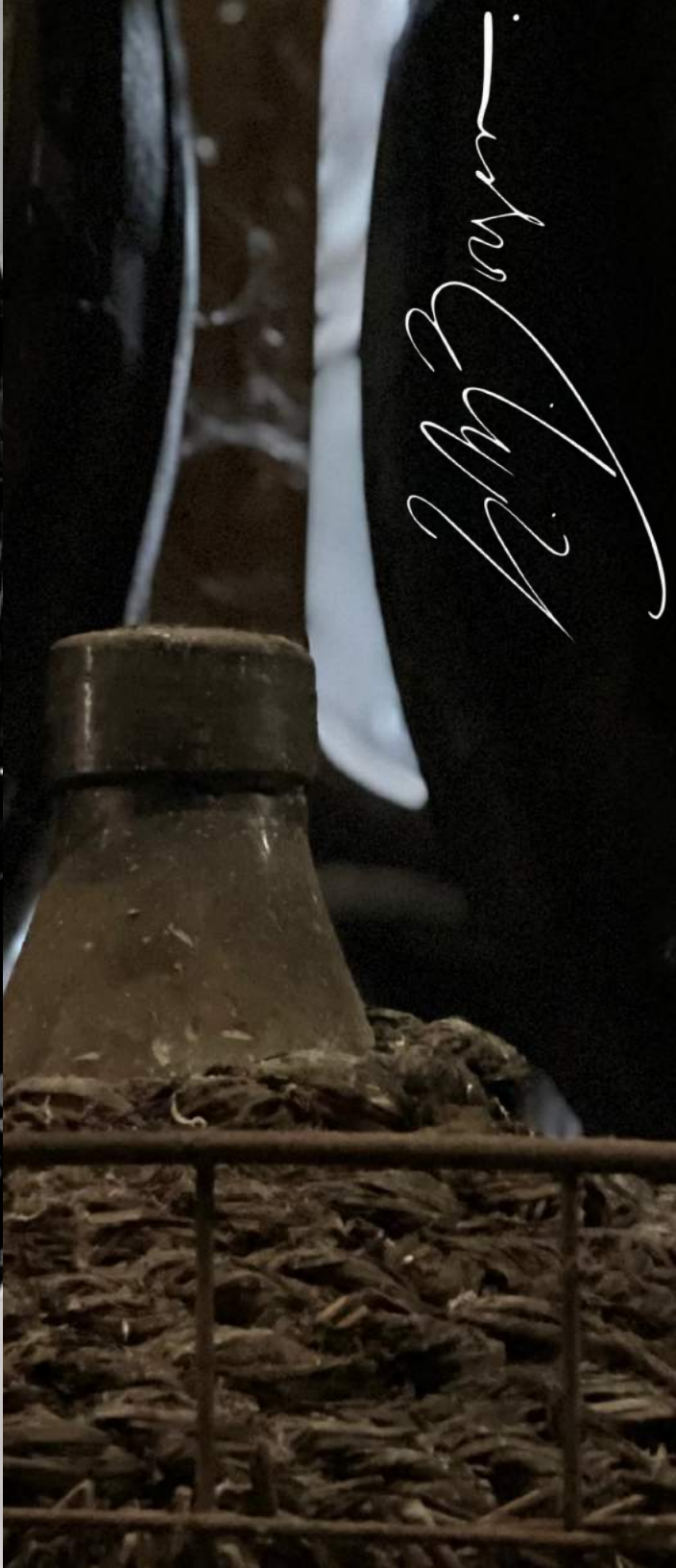
15°C-16°C

Winemaker: Ivo Couto



Limited Edition, bottled in 2017.

Only 2094 bottles of this wine were produced.



EXPERIENCES WINES

FRASQUEIRAS GARRAFEIRAS

MENTION RESERVED FOR OLD AND EXQUISITE WINES WITH EXCEPTIONAL ORGANOLEPTIC CHARACTERISTICS AND QUALITY. THESE WINES HAVE THE INDICATION OF THE HARVEST YEAR AND THE NAME OF THE RECOMMENDED VARIETY, PRODUCED BY THE CANTEIRO PROCESS, AND AGED CONTINUOUSLY FOR AT LEAST 20 YEARS IN THE OLD BARRELS OF THE BORGES FAMILY WHOSE STORAGE IS LOCATED IN RUA 31 DE JANEIRO SINCE 1924.



VERDELHO 1993

Medium Dry

Our Verdelho 1993 was created to celebrate the tenth anniversary of the 4th generation of the Borges family.

The success of this wine is due, in part, to the careful selection of the raw materials. The vineyards, located in Ribeira da Janela, allowed the creation of a special limited edition of only 1012 bottles which perfectly combine tradition and modernity. Bottled in 2017, this wine is characterized by its intense bouquet of wood with iodine notes and dried fruits (namely nuts).

The aromas of honey, tropical fruits and spices, result from the aged wines in American and French oak casks for more than 23 years, allow to create unique experiences.

This Verdelho, in the palate, becomes unforgettable, due to its outstanding acidity, firm tannins and refreshing sweetness.

A WINE TO ENJOY WITH OR WITHOUT FOOD, BUT ALWAYS IN THE BEST COMPANY.

Alcohol Content: 20.0% Vol.

Total Acidity: 8.9g/l

Residual Sugars: 73.0g/l

pH: 3.4

Winemaker: Ivã Couto




OYSTERS, BITTERSWEET AND TROPICAL STARTERS

FOOD PAIRING
VERDELHO 1993
Medium Dry



H.M.BORGES

 HMBORGESMADEIRA

 HMBORGES

 HMBORGES1877

 HMBORGES1

#HMBORGES1877

INFO@HMBORGES.COM

WWW.HMBORGES.COM

EXPLORE YOUR SENSES IN EVERY WINE WITH OUR SIGNATURE