

BLANDY'S VERDELHO 10 YEARS OLD

BLANDY'S
EST.1811
MADEIRA

The Blandy's are unique in being the only family of all the original founders of the Madeira wine trade to still own and manage their own original wine company, maintaining a tradition that goes back to 1811.

VARIETAL

Verdelho is said to have been widely cultivated on Madeira in the 17th Century and some say it may have actually originated from the island. The family works with 26 famers found in 5 main regions of the island. In the north in Porto Moniz, Santana and São Vicente and in the south in Calheta and Funchal. Verdelho produces a must with moderate sugar levels, marked acidity and produces a medium-dry style of Madeira wine.

VINIFICATION

Blandy's 10 year old Verdelho undergoes pelicular maceration followed by fermentation with natural yeast at temperatures between 18°C - 21°C in temperature controlled tanks. After approximately 4 days, fortification with vinic alcohol takes place, arresting fermentation at the desired degree of sweetness.

AGEING

Blandy's 10 year old Verdelho is a blend of wines with an average of 10 years in seasoned American oak casks. The wines were aged at the family's Lodge in Funchal in the traditional 'Canteiro' system, whereby the wine is gradually transferred from the higher floors where the temperatures are higher, to the middle floors and eventually to the ground floor where temperatures are cooler. The process of transferring the barrels is absolutely critical to ensure the right balance of ullage and concentration. All through the ageing process, the primary fruit flavours of the wine are gently transformed into tertiary dried fruit notes that produce unique Madeira hallmark bouquet.

This wine was regularly raked during this ageing process and was fined before bottling.

SERVING & CELLARAGE

Blandy's 10 year old Verdelho is fined and does not require decanting. It is excellent served slightly chilled as an aperitif but is also exceedingly good with soups, oysters, feathered game and patês.

It has been bottled ready for drinking and will keep for several months after opening.

TASTING NOTES

"The non-vintage 10-Year-Old Verdelho has a delightful, resinous bouquet with touches of mahogany bureau and hazelnut. The palate is crisp and taut on the entry, with vibrant acidity, and demonstrates more depth and chutzpah than its counterpart Sercial. The finish is focused with a subtle smoky note lingering after the wine has departed." (erobertparker).

ACCOLADES SINCE 2012:

International Wine Challenge: 1 Gold Medal
International Wine and Spirit Competition: 1 Silver Medal
Decanter World Wine Competition: 1 Silver Medal
The Wine Advocate – 2016 – 90 Points

TECHNICAL SPECIFICATIONS

Alcohol: 19%

Total Acidity: 6 g/l

Residual Sugar: 73 g/l

Baumé: 2.2

GENERAL INFORMATION

Grape Variety: Verdelho

Ageing: "Canteiro"

Style: Medium Dry

Age: 10 Years Old

Winemaker: Francisco Albuquerque

