

BLANDY'S VINTAGE TERRANTEZ 1977

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. The family's vintage Madeira collection is unrivalled and their vintage room has been described as a "cathedral of wine", storing wines dating back to the 18th century.

VARIETAL

Terrantez is an extremely rare variety that had almost been lost to Madeira, although there are a few recent plantings that promise a future for this well-known grape. Very low yields indeed (zero in some years) with late ripening. Good general disease resistance but compact bunches and extremely thin-skinned berries make it prone to botrytis bunch rot and berry splitting. Terrantez Madeira is lean and is less aromatic; usually made medium dry or medium rich, with high acidity.

AGEING

Blandy's Terrantez 1977 was aged for 38 years in seasoned American oak casks and as with all the family's vintages, this wine started its ageing process in the warm high attic floors of the lodge in the centre of Funchal. Over the 38 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges, the "Sotão de Amendoa" where it spent the first 7 years, to the second floor for 10 years and finally to the cooler first for the remaining 21 years.

The art of finding the right balance between concentration and the freshness of the wine lies in the winemaker's decision when to transfer the wine to the lower cooler north facing floors of the lodge.

CELLARAGE & SERVING

This wine should be stored upright in a dark room with constant temperature, ideally no higher than 16°C. As the wine is completely stabilized, it is recommended to pull the cork at least 2 day before enjoying this wine. Decanting will help remove any deposit that may have occurred in bottle over time.

A wine that should be enjoyed not higher than 17°C.

REVIEWS

Wine Spectator – 97 points

"This lively Madeira is defined by loads of dried citrus notes, with off-dry accents of roasted peach, tropical fruit, marzipan and flan. Distinctive smoky details provide an almost peaty subnote. Truffle and forest floor elements linger on the finish. Shows amazing freshness and purity. Drink now through 2060. – KM"

Wine & Spirits Magazine – February 2016 edition ("Years Best Madeira") – 97 Points

The Wine Advocate – 2016 – 94 Points



TECHNICAL SPECIFICATIONS	
Alcohol:	21%
Total Acidity:	8.85 g/l
Residual Sugar:	80.2 g/l
Baumé:	3.5

	37.5cl	75cl	150cl	300cl	18lt
BOTTLES:	800	1588	50	10	3

GENERAL INFORMATION	
Grape Variety:	Terrantez
Category:	Vintage / Frasqueira
Ageing:	Canteiro
Cask:	American Oak
Style:	Medium Rich
Harvest Year:	1977
Bottled:	2015
Winemaker:	Francisco Albuquerque