

**BLANDY'S 20 YEARS OLD TERRANTEZ**

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**

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.

**VINIFICATION**

Blandy's 20 year old Terrantez 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 20 year old Terrantez a blend with an average of 20 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 racked during this ageing process and was fined before bottling.

**SERVING & CELLARAGE**

Blandy's 20 year old Terrantez is fined and does not require decanting. It is a fine accompaniment to cheeses such as aged gouda or blue cheese, but also pairs extremely well with nuts and dried fruits. Due to its rarity, it is also perfect to enjoy in the company of good friends.

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

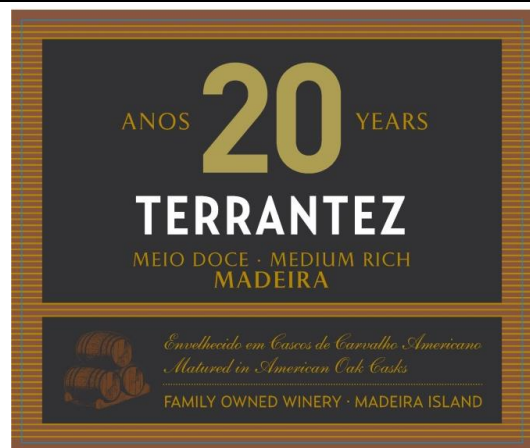
**TASTING NOTES**

Reddish yellow in hue, with an enticing herbal, tobacco, floral nose. In the mouth, with its whiff of cigar, the accent is on the tobacco, which infuses its dried fruits and is balanced by a toffee apple sweetness and tang. A clear beam of acidity makes for a long, very long, finish with an attractive woody textural timbre. An elegant, complex medium rich Madeira (Sarah Ahmed)

Golden honey, beeswax, citrus and marmalade on nose. Fine, elegant palate with citrus peel and toffee characters. Subtly complex with peppery finish (Decanter Magazine)

**ACCOLADES SINCE 2011:**

Decanter World Wine Competition: 1 Silver medal  
 Revista de Vinhos Portugal: Prize of Excellence 2012

**TECHNICAL SPECIFICATIONS**

Alcohol: 19%

Total Acidity: 7.95 g/l

Volumetric Mass: 1022,70

Residual Sugar: 99.20

Baumé: 3.2

**GENERAL INFORMATION**

Grape Variety: Terrantez

Ageing: 'Canteiro'

Style: Medium Rich

Age: 20 Years Old

Winemaker: Francisco Albuquerque