

BLANDY'S FRASQUEIRA SERCIAL 1968

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

This varietal probably originates from the region of Bucelas, near Lisboa, where it was traditionally grown under the name Esgana Cao (Dog Strangler). Having been introduced in Madeira, where it was given the name Sercial, the varietal produces big bunches of medium sized, thin skinned berries. Sercial has a late ripening and is resistant to oidium and mildium. The grape produces wines that rarely achieve more than 11% alcohol before fortification, and which are remarkably fresh, and present intense and vibrant aromas. In Madeira, Sercial is always used to produce dry wines.

**AGEING**

Blandy's Sercial 1968 was aged for 49 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 49 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges, the "Sotão de Amendoa" to the lower, cooler, north-facing floors of the building.

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. Decanting will help remove any deposit that may have occurred in bottle over time. Best served at 16°C

REVIEWS

Mid-deep amber in hue with an olive green glint on the rim; fine, lifted slightly smoky, savoury – aperitif nose; dry (but not austere – 59 g/l residual sugar) with rapier-like power and intensity, a streak of acidity leading to a mouthwateringly fresh greengage finish yielding to a touch of savoury complexity. Very pure expression of Sercial with a freshness that belies nearly 50 years in cask. 19.5 - *Richard Mayson*

Awards

IWSC GOLD – Outstanding - 93+ Points
 DECANTER - Best in show - 98 Points
 WINE ENTHUSIAST'S – 95 Points
 Wine&Spirits – 93 Points

TECHNICAL SPECIFICATIONS	
Alcohol:	21.5%
Total Acidity:	10,07 g/L
Residual Sugar:	59 g/L
Baumé:	1.5
Volatile Acidity:	1.02 g/L
Volumetric Mass:	1007.7 g/L

	37.5cl	75cl	150cl	300cl	18lt
Bottles:	198	1558	48	37	3

GENERAL INFORMATION	
Grape Variety:	Sercial
Category:	Vintage / Frasqueira
Ageing:	Canteiro
Cask:	American Oak
Style:	Dry
Harvest Year:	1968
Bottled:	2017
Winemaker:	Francisco Albuquerque