

BLANDY'S VINTAGE TERRANTEZ 1976

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. 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 1976 was aged for 21 years in seasoned American oak casks. A relatively young wine considering that the majority of the family's vintages have more than 30 years in cask, though the decision was made to bottle this wine shortly after the 20 year minimum legal period as it was felt that the wine had achieved the perfect balance of acidity and concentration.

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 1 day before enjoying this wine and will keep for several months after opening. Decanting will help remove any deposit that may have occurred in bottle over time. A wine that should be enjoyed in the good company of friends, served not higher than 17°C. It has been bottled ready for drinking and will keep for several months after opening.

REVIEWS

"The 1976 Terrantez is deep auburn in color. It has a floral bouquet with scents of sea foam, rosewater and burnt sugar that is a little timid at present. The palate is very well-balanced with a viscous texture on the entry. It is extremely harmonious and focused with orange peel, marmalade and allspice. The finish is almost understated in style, belying the long tail of white pepper and dried honey that lingers seductively"(erobertpaker). 92 points

Amber, green tinged appearance. Drier style, savoury, touch of VA, nice, sappy acidity, good freshness and length. Savoury, super complex. Cheese and acid combo. Very rare. (Tim Aitkens) 96 points

Mid-mahogany, green rim; high-toned, savoury-smoky aromas, toast and wood-smoke and a touch of varnish; lovely, characteristically bitter-sweet fruit, very clean with apple and citrus acidity, something almost burgundian about this wine's gentleness and finesse. A distinctive and very good example of this variety which nearly became extinct in the 1980s and 90s. (Richard Mayson) 18.5 points

ACCOLADES SINCE 2009

International Wine Challenge: 1 Gold Medal

International Wine and Spirit Competition: 1 Gold Medal and Best in Class

Decanter World Wine Competition: 2 Gold Medals

TECHNICAL SPECIFICATIONS

Alcohol:	20%
Total Acidity:	9.30 g/l
Residual Sugar:	90 g/l
Baumé:	3.2

GENERAL INFORMATION

Grape Variety:	Terrantez
Category:	Vintage / Frasqueira
Ageing:	"Canteiro"
Cask:	American Oak
Style:	Medium Rich
Harvest Year:	1976
Bottled:	1997 (8850 bottles)
Winemaker:	Francisco Albuquerque

