

BLANDY'S VINTAGE VERDELHO 1979

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

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 today 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.

AGEING

Blandy's Verdelho 1979 was aged for 36 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 36 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 5 years, to the second floor for 25 years and finally to the cooler first for the remaining 6 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 - 93 Points | *Wine Enthusiast* – 96 Points

"Features an aroma of toffee, with fresh and powerful flavors of dried apricot, mango and roasted pineapple. Smoky notes emerge midpalate, accented by hints of underbrush on the finish. Drink now through 2030. -KM"

2015 - *Wine Enthusiast* - 96 Points

2016 - *Wine & Spirits Magazine* – February edition ("Years Best Madeira") – 94 Points

2016 - *The Wine Advocate* – 94 Points

2016 - *International Wine & Spirit Competition* – Gold Medal & "Madeira Trophy"



TECHNICAL SPECIFICATIONS	
Alcohol:	21%
Total Acidity:	8.92 g/l
Residual Sugar:	80.19 g/l
Baumé:	2.5

	37.5cl	75cl	150cl	300cl	18lt
BOTTLES:	700	2051	50	10	3

GENERAL INFORMATION	
Grape Variety:	Verdelho
Category:	Vintage / Frasqueira
Ageing:	"Canteiro"
Cask:	American Oak
Style:	Medium Dry
Harvest Year:	1979
Bottled:	2015
Winemaker:	Francisco Albuquerque