

BLANDY'S VINTAGE BUAL 1968

The Blandys 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.

The family has played a leading role in the development of Madeira wine throughout its long history and in the economic development of this remote Atlantic Island and members of the family continue to live on Madeira, maintaining a tradition that goes back to 1811.

Blandys's Madeira remains totally dedicated to the traditions, care, and craftsmanship of Madeira Wine making and has been owned by the same family for 200 years and seven generations.

**MATURATION**

Blandys's Vntage Bual 1968 is a single harvest Madeira. This wine was aged for 36 years in seasoned American oak casks in the traditional 'Canteiro' system, whereby the casks were gradually transferred from the top floors of the lodge, where it is naturally warmer, to the middle floors and eventually to the ground floor where it is cooler. The wine was regularly raked and when it reached the desired stage of maturity it was bottled.

TASTING NOTES

Clear, golden brown colour with golden green tinges at the rim. Intense and complex characteristic bouquet of Madeira with notes of toffee, wood, vanilla and chocolate. Full-bodied and medium sweet, with mellow fruit that provides a long and warm aftertaste.

SERVING & CELLARAGE

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.

ACCOLADES

Madeira Trophy - Decanter Awards 2010
Gold Medal 'Best in Class' – International Wine & Spirit Competition 2010
Silver Medal - International Wine Challenge 2010
Gold Medal 'Best in Class' – International Wine & Spirit Competition 2009
Silver Medal - International Wine Challenge 2009
Silver Medal – Decanter Awards 2009

TECHNICAL SPECIFICATIONS

ALCHOOL:	21%
TOTAL ACIDITY:	1.2 g/l
RESIDUAL SUGAR:	93.5 g/l
BAUMÉE:	3.3

GENERAL INFORMATION

AGEEING:	'Canteiro'
GRAPE:	Bual
STYLE:	Medium Rich
CATEGORY:	Vintage
HARVEST YEAR:	1968
CASK:	American Oak
NUMBER OF BOTTLES:	4.107
DATE OF BOTTLED:	2004
ENOLOGY:	Francisco Albuquerque