

BLANDY'S VINTAGE VERDELHO 1968

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

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 1968 was aged for 41 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. Temperatures up on these high, south-facing floors can easily reach 37°C (98 °F) where the angel's share is at its highest. 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. This wine was bottled in 2009 and there is wine from this year and varietal still ageing in barrel in the family's lodges.

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 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

Warm, rich dark amber. Full dry bouquet, complex and showing spice, varnish and tar, along with caramel and orange zest. Well integrated and full flavours; intense and razor sharp acidity at front, leading to a mellow, rich and firm middle palate with massive length and a clean, zesty quite dry finish. (IWSC)

ACCOLADES SINCE 2009

International Wine Challenge: 1 Silver Medal
International Wine and Spirit Competition: 1 Gold Medal and Best in Class
Decanter World Wine Competition: 1 Silver Medal

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Verdelho 1968

BOTTLED IN / ENGARRAFADO EM: 2009

Madeira Wine bottled by / Vinho da Madeira engarrafado por
MADEIRA WINE COMPANY S.A., FUNCHAL
Product of the Island of Madeira (Portugal)
Produto da Ilha da Madeira (Portugal)

20% vol.

BOTTLE NUMBER

e 75cl
Contains Sulphites
Contém Sulfitos

TECHNICAL SPECIFICATIONS

Alcohol:	20.4%
Total Acidity:	9.37 g/l (tartaric acid)
Residual Sugar:	98.41 g/l
Baumé:	3.5

GENERAL INFORMATION

Grape Variety:	Verdelho
Category:	Vintage / Frasqueira
Ageing:	"Canteiro"
Cask:	American Oak
Style:	Medium Dry
Harvest Year:	1968
Bottled:	2009 (1200 bottles)
Winemaker:	Francisco Albuquerque