

BLANDY'S VINTAGE BUAL 1969

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.

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.

Blandy'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.

THE HARVEST

Regrettably, there are limited records of the 1969. The scarce information available indicates that overall, 1969 was an excellent year for Bual, with good yields and outstanding wines that were potentially set apart to be matured to vintage Madeira.

In Noël Cossart's book - Madeira, The Island Vineyard - he already refers to the wine develop as expected, it would be declared as vintage.

VINIFICATION

Blandy's Vintage Bual 1969 underwent fermentation off the skins with natural yeasts. After 5 to 6 days, fortification with vinic alcohol took place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandy's Colheita Bual 1969 is a single harvest Madeira. This wine was aged for 43 years in seasoned American oak casks in the traditional 'Canteiro' system, whereby the wine is gently heated by the natural temperature in the lofts of the company's south-facing lodge in Funchal. Over the years the wine is transferred from the top floor to the middle floor and eventually to the ground floor where it is cooler. The wine is regularly racked during the ageing process and is finally bottled when the desired balance of maturity is reached.

TASTING NOTES

Blandy's Vintage Bual 1969 as a crystalline bright colour with golden highlights, Mahogany colour with a greenish hue. Exuberant and intense aroma. Balsamic notes, spices and nuts. We can also find highlight aromas of candied fruit, vanilla and walnut shell. The palate is concentrated, medium sweet, very round, with a long aftertaste leaving notes of spices, dried fruits and exotic woods. Is a single harvest Madeira.

SERVING & CELLARAGE

Blandy's Vintage Bual 1969 should be served at 18°C. Being a 43 years old wine we might find some traces of sediments in the bottle after some years. Store in an upright position, away from direct light and in a dry area.

CONSUMING SUGGESTIONS

Blandy's Vintage Bual 1969 could be appreciated with a great variety of cheeses, starters and desserts.

Cheeses - Blue cheeses as the Bleu D'Auvergne, Bleu de Bresse, Fourme d'Ambert, Roquefort, Stilton

Starters - Foie gras en terrine, Canard a l'orange, Canard aux figues or aux cerises.

Desserts - Cocoa desserts, Tarte au citron, Sabayon aux fruits, Tarte tatin, Apfel Strudel or Madeira molasses cake.

ACCOLADES

Decanter January 2016 issue—"Mayson's Pick: 10 fascinating Madeiras to seek out" by Richard Mayson - 19/20 Points

Jancis Robinson – Wine critic – December 2015 - 96 Points

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Bual 1969

BOTTLED IN / ENGARRAFADO EM: 2012

BOTTLE NUMBER

001 / 000

21% vol.

e 75cl

Contains Sulphites
Contém Sulfitos



Madeira Wine bottled by

Vinho da Madeira engarrafado por

MADEIRA WINE COMPANY S.A., FUNCHAL

Product of/Produto da Madeira (Portugal)

TECHNICAL SPECIFICATIONS

ALCOHOL: 21,0 %

TOTAL ACIDITY: 9,7 g/l (tartaric acid)

DENSITY: 1020

RESIDUAL SUGAR: 94,0 g/l

BAUMÉE: 3,3

GENERAL INFORMATION

AGEING: 'Canteiro'

GRAPE: Bual

STYLE: Medium sweet

CATEGORY: Vintage

HARVEST YEAR: 1969

CASK: American oak

NUMBER OF BOTTLES 75 cL: 1542

DATE OF BOTTLED: November 2012

ENOLOGY: Francisco Albuquerque