

**BLANDY'S VINTAGE BUAL 1971**

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.

**VINIFICATION**

Blandy's Vintage Bual 1971 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 Vntage Bual 1971 is a single harvest Madeira. This wine was aged for 33 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, topaz colour with golden green highlights. Intense and complex characteristic bouquet of Madeira with notes of wood and dried fruits. Smooth and medium sweet, with a long warm aftertaste with notes of oak.

**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**

Gold Medal – IWSC 2006  
 Bronze Medal – IWC 2006  
 Gold Medal – IWC 2007

**TECHNICAL SPECIFICATIONS**

ALCOHOL:	20.5%
TOTAL ACIDITY:	1.03 g/l
BAUMÉE:	3.4

**GENERAL INFORMATION**

AGEING:	'Canteiro'
GRAPE:	Bual
STYLE:	Medium Rich
CATEGORY:	Vintage
HARVEST:	1971
CASK:	American Oak
NUMBER OF BOTTLES:	2329
BOTTLED:	2004
ENOLOGY:	Francisco Albuquerque