

BLANDY'S VINTAGE VERDELHO 1973**THE FAMILY**

Blandy's Madeira has been owned by the same family for over 200 years and remains totally dedicated to the traditions, quality, and craftsmanship of Madeira Wine.

The family has played a leading role in the development of Madeira wine throughout its long history and Michael and Chris, 6th and 7th generations, continue to work in the company, maintaining a tradition that goes back to 1811.

THE HARVEST

The grapes were hand-picked between the 15th and 20th of September. This year was considered an exceptional year for the production of Verdelho grapes.

VINIFICATION

Blandy's Vintage Verdelho 1973 underwent fermentation off the skins with natural yeast. After 5 days, fortification with vinic alcohol took place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandy's Colheita Verdelho 1973 is a single harvest Madeira. This wine was aged for 41 years in seasoned American oak casks in the traditional 'Canteiro' system. This unique ageing process gave the wine its classic flavour and incredible longevity. Over the 41 years, the wine passed down from the warmer top floor of the Blandy Wine Lodges to the cooler first floor as follows: Top floor - 'Sotão de Amendoa' for 5 years at a temperature of 28C; Blandy's warehouse for 22 years at a temperature of 24C and finally the First floor for 14 years at a temperature of 21C. The wine was regularly raked during the ageing process and finally bottled when the desired balance of maturity was reached.

TASTING NOTES

Blandy's Vintage Verdelho 1973 as a crystalline bright colour with ambar golden highlights. Exuberant and intense aroma where we can also find highlight aromas of dried fruit, balsamic, exotic wood and spices. The palate is concentrated, medium dry, very round, with a long extraordinary aftertaste.

SERVING & CELLARAGE

Blandy's Vintage Verdelho 1973 should be served at 18°C. Being a 41 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.

Reviews

Wine Enthusiast 2015 – 96 Points

Wine Spectator 2015 – 92 Points

Accolades

Gold Medal – Decanter World Wine Awards 2015

Gold Medal – International Wine & Spirit Competition 2015

**TECHNICAL SPECIFICATIONS**

ALCOHOL:	21% vol (20°C)
pH:	3,36
RESIDUAL SUGAR:	80,0 g/l
BAUMÉE:	2.4

GENERAL INFORMATION

AGEING:	"Canteiro"
GRAPE:	Verdelho
STYLE:	Medium Dry
CATEGORY:	Vintage
HARVEST YEAR:	1973
CASK:	American Oak
NUMBER OF BOTTLES:	985 (75 cl)
BOTTLED:	2014
WINEMAKER:	Francisco Albuquerque