

**BLANDY'S VINTAGE VERDELHO 1977**

**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.

**VINIFICATION**

Blandy's Vintage Verdelho 1977 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 Vintage Verdelho 1977 is a single harvest Madeira. This wine was aged for 27 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. Full bodied, medium dry, fresh 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 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.

**ACCOLADES**

Gold Medal – IWSC 2006  
Gold Medal – IWC 2006

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**Verdelho 1977**

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%
TOTAL ACIDITY:	9.75
VOLUMETRIC MASS:	1016.68
RESIDUAL SUGAR:	86,55
BAUMÉE:	2.7

**GENERAL INFORMATION**

AGEING:	'Canteiro'
GRAPE:	Verdelho
STYLE:	Medium Dry
CATEGORY:	Vintage
HARVEST YEAR:	1977
CASK:	American Oak
NUMBER OF BOTTLES:	2000
BOTTLED:	2004
ENOLOGY:	Francisco Albuquerque