

**BLANDY'S VINTAGE BUAL 1980**

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EST. 1811  
MADEIRA

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**Bual 1980**

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

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 18<sup>th</sup> century.

**VARIETAL**

The family today works with 29 Boal (or Bual) farmers predominately from the south coast of the island between Ribeira Brava and Calheta. Relatively easy to grown and quite vigorous, the berry benefits from the long hours of sunlight found in this region of the island. Also known in Portugal as "Malvasia Fina", this varietal is picked relatively early on during harvest and produces a medium rich style of wine.

**AGEING**

Blandy's Bual 1980 was aged for 29 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**

The 1980 Bual has a resinous bouquet with touches of adhesive and furniture polish that is well- defined and focused. With continued aeration it offers subtle notes of pressed flowers. The palate is well-balanced with a gentle opening. It offers a delightful walnut edge, fine tannins and a very controlled, harmonious finish of Seville orange marmalade and spice that linger long in the mouth. (erobertparker) 92 points

Caramel and chocolate raisin notes in a traditional more oxidative style. Dark fruit cake on mid palate massive balancing acidity to finish (IWC) Gold Medal 2012

Youthful Maderic standards, more figgy pudding, prunes in Armagnac. Great nutty to feel. Length. (IWC) Gold Medal 2011

**ACCOLADES SINCE 2011**

International Wine Challenge: 2 Gold Medals

International Wine and Spirit Competition: 1 Gold Medal and Best in Class

**TECHNICAL SPECIFICATIONS**

Alcohol: 20%

Total Acidity: 8.03 g/l

Residual Sugar: 96.87 g/l

Baumé: 3.8

**GENERAL INFORMATION**

Grape Variety: Bual

Category: Vintage / Frasqueira

Ageing: "Canteiro"

Cask: American Oak

Style: Medium Rich

Harvest Year: 1980

Bottled: 2009 (1000 bottles)

Winemaker: Francisco Albuquerque