

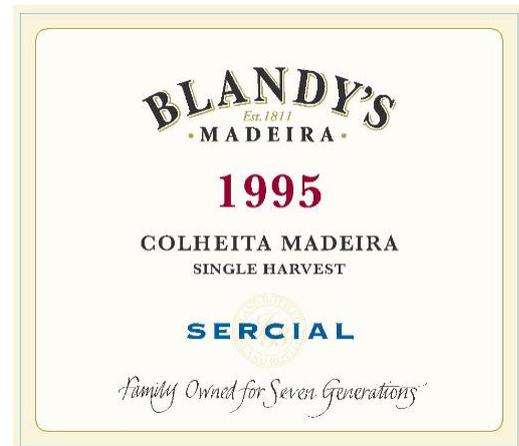
BLANDY'S SERCIAL COLHEITA 1995

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.

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

At Blandy's, the vintage of 1995 was a particularly long one. It was a good production year for Sercial as a result of the excellent weather conditions throughout the harvest, producing warm long sunny days until the end of September. This, together with the absence of rainfall, lead to an accelerated maturation of the grapes, especially in lowland areas to the south and west of the island. The last grapes delivered to the winery were Sercial from Jardim da Serra at Estreito de Câmara de Lobos and by mid-October the harvest was completed.

**VINIFICATION**

Blandy's Sercial Colheita 1995 underwent fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled tanks. After approximately 8 to 10 days, fortification with vinic alcohol takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandy's Sercial Colheita 1995 was aged for 16 years in seasoned American oak casks, in the traditional 'Canteiro' system, whereby the wine is gently heated by warm air in the lofts of the company's south-facing lodge in Funchal. Over the years the casks are transferred from the top floor to the middle floor and eventually to the ground floor where it is cooler. The wine is regularly raked during the ageing process and is finally bottled when the desired balance of maturity is reached.

TASTING NOTES

Topaz color with green reflections. Complex and intense notes of candied citrus fruits, dry fruits, spices and fine toasted wood aromas. Dry and fresh on the palate with a long finish with spices and candied orange notes.

SERVING & CELLARAGE

Blandy's Colheita is fined and does not require decanting. It has been bottled when ready for drinking and will keep for several months after opening.

CONSUMING SUGGESTIONS

It is excellent served slightly chilled as an aperitif but is also exceedingly good with creamy soups, fish and sushi.

ACCOLADES

Gold Medal – Decanter Awards 2012

Gold Medal – IWC 2012

TECHNICAL SPECIFICATIONS

ALCOHOL:	20% vol (20°C)
TOTAL ACIDITY:	8,25 g/l tartaric acid
RESIDUAL SUGAR:	55 g/l
BAUMÉE:	1.1

GENERAL INFORMATION

AGEING:	"Canteiro"
GRAPE:	Sercial
STYLE:	Dry
CATEGORY:	Colheita
HARVEST YEAR:	1995
CASK:	American Oak
NUMBER OF BOTTLES:	1700 (50 cl)
BOTTLED:	2011
WINEMAKER:	Francisco Albuquerque