

BLANDY'S COLHEITA BUAL 2002

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

Abnormally cold and exceptionally wet throughout the year, the harvest of 2002 was very difficult, and the strictest berry selection was needed. Challenging weather conditions slowed grape development and

resulted in a low-yielding, tardy harvest of generally high quality. Bual predominately comes from the regions of Campanário and Calheta where the best quality grapes are sourced. Due to the challenging weather conditions throughout the maturation period, the best fruit was found nearer sea-level in the protected valley by Calheta and it is from here where this wine was sourced.

The remaining casks of this year's Bual will continue their maturation, to be bottled later as a Vintage Madeira.

VINIFICATION

Blandy's Bual Colheita 2002 underwent fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled tanks. After approximately 5 to 6 days, fortification with vinic alcohol takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandy's Colheita Bual 2002 was aged for 12 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

Golden colour with green reflections. Characteristic bouquet of Madeira with exotic wood, dry fruits, dates, vanilla, cacau and fine toasted oak. Medium sweet and full bodied, with a long toffee and vanilla aftertaste.

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 a superb accompaniment to desserts, especially fruit cakes, apple crumble or pecan pie and hard paste cheeses.

REVIEWS

Wine Enthusiast 2015 – 95 Points

Wine Spectator 2015 – 94 Points

The Wine Advocate – 2016 – 92 Points

ACCOLADES

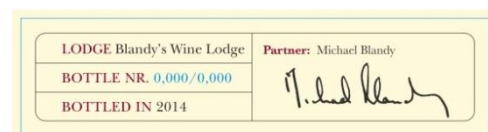
Gold Medal – International Wine & Spirit Competition 2015

Silver Medal – Decanter World Wine Awards 2015

Wine Spectator's Top 100 Wines for 2015 – #24 / 100 – 94 Points

Wine Enthusiast's Top 100 Wines for 2015 – #39 / 100 – 95 Points

Portuguese Wine Magazine – "Revista de Vinhos" – 17 / 20 Points

**TECHNICAL SPECIFICATIONS**

ALCOHOL: 19% vol (20°C)

TOTAL ACIDITY: 8,30 g/l tartaric acid

RESIDUAL SUGAR: 96 g/l

BAUMÉE: 3.5

GENERAL INFORMATION

AGEING: "Canteiro"

GRAPE: Bual

STYLE: Medium-Rich

CATEGORY: Colheita

HARVEST YEAR: 2002

CASK: American Oak

NUMBER OF BOTTLES: 8000 (50 cl)

BOTTLED: 2014

WINEMAKER: Francisco Albuquerque