

BLANDY'S VINTAGE BUAL 1966

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 18th century.

VARIETAL

The family today works with 29 Boal (or Bual) growers who are located predominately on 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 1966 was aged for 49 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. Over the 49 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges, the "Sotão de Amendoa" where it spent the first 10 years, to the second floor for 20 years and finally to the cooler first for the remaining 19 years.

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.

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. Decanting will help remove any deposit that may have occurred in bottle over time.

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REVIEWS

Wine & Spirits Magazine – February 2016 edition ("Years Best Madeira") – 90 Points

Wine Spectator Magazine – February 2016 edition – 97 Points

The Wine Advocate – 2016 – 94 Points



TECHNICAL SPECIFICATIONS	
Alcohol:	20%
Total Acidity:	8.82 g/l
Residual Sugar:	115.16 g/l
Baumé:	4.5

	37.5cl	75cl	150cl	300cl	18lt
BOTTLES:	0	708	50	10	3

GENERAL INFORMATION	
Grape Variety:	Bual
Category:	Vintage / Frasqueira
Ageing:	Canteiro
Cask:	American Oak
Style:	Medium Rich
Harvest Year:	1966
Bottled:	2015
Winemaker:	Francisco Albuquerque