

BLANDY'S DUKE OF SUSSEX

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.

**VINEYARDS**

Quality vineyards grown at about 600m on the south of the island in Camara de Lobos.

VINIFICATION

Blandy's Duke of Sussex underwent fermentation off the skins with natural yeast at between 24°C - 26°C C in temperature controlled stainless steel tanks. After approximately 5 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness

MATURATION

Blandy's Duke of Sussex was transferred to 'estufa' tanks where the wine underwent a cyclic heating and cooling process between 45°C and 50°C over a period of 3 months. After 'estufagem' the wine was aged for three years in American oak casks and then underwent racking and fining before the blend was assembled and bottled.

TASTING NOTES

Light, delicate Madeira with clean fresh nutty flavors. Its dryness makes it an excellent aperitif wine.

SERVING & CELLARAGE

Blandy's Duke of Sussex is fined and does not require decanting. It is excellent as an aperitif but is also exceedingly good with creamy starters, fish dishes and Indian cuisine. It has been bottled when ready for drinking and will keep for several months after opening.

ACCOLADES

Gold Medal – International Wine Challenge 1998

TECHNICAL SPECIFICATIONS

ALCOHOL: 19%

TOTAL ACIDITY: 6,00 tartaric acid

VOLUMETRIC MASS : 1002,00

RESIDUAL SUGAR: 50,00 g/l

BAUMÉE: 0,9

GENERAL INFORMATION

GRAPE: Tinta Negra

AGEING: 'Estufa'

STYLE: Dry

AGE: 3 Years Old

ENOLOGY: Francisco Albuquerque