

BLANDY'S VERDELHO COLHEITA 1995

The Blandys 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.

Blandys 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 Blandys, the vintage of 1995 was a particularly long one. Harvested from predominantly the Raposeira region on the South West of the island, Verdelho had a small production year, but outstanding in quality. This was 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. By mid-September, the maturation levels were ideal and the majority of the production reached the winery at this stage.

VINIFICATION

Blandys Colheita Verdelho 1995 underwent fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled tanks. After approximately 6 to 7 days, fortification with vinic alcohol takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandys Colheita Verdelho 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 colour with a golden green nuance. Complex and intense aromas of figs, dried fruits, spices, toasted wood and old brandy. Medium dry, very fresh and vibrant with a long luxurious finish with salty tanginess and spicy notes with a hint of exotic wood and candied fruits.

SERVING & CELLARAGE

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

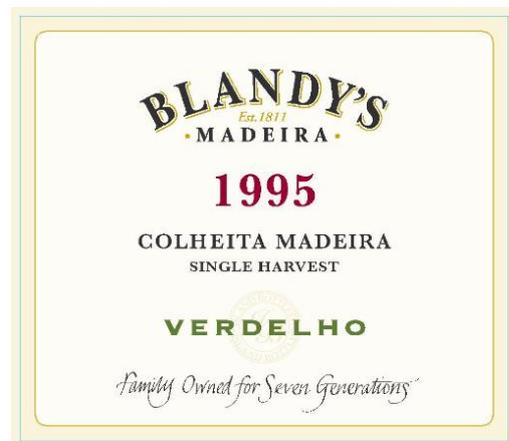
CONSUMING SUGGESTIONS

Best if served chilled, it is exceedingly good with oysters, sushi, pâté, soups and tropical fruits and also on its own.

ACCOLADES

Gold Medal – IWC 2012

Silver Medal – Decanter Awards 2012

**TECHNICAL SPECIFICATIONS**

ALCOHOL:	20% vol (20°C)
TOTAL ACIDITY:	7,65 g/l tartaric acid
RESIDUAL SUGAR:	80.19 g/l
BAUMÉE:	2.3

GENERAL INFORMATION

AGEING:	"Canteiro"
GRAPE:	Verdelho
STYLE:	Medium-Dry
CATEGORY:	Colheita
HARVEST YEAR:	1995
CASK:	American Oak
NUMBER OF BOTTLES:	1200 (50 cl)
BOTTLED:	2011
WINEMAKER:	Francisco Albuquerque