

BLANDY'S ALVADA 5 YEARS OLD

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.




RICH MADEIRA

*Alvada... deliciously seductive,
aged in oak casks and
produced on the beautiful
sub-tropical Island of Madeira.*

VINIFICATION

Blandy's Alvada underwent fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled stainless steel tanks. After approximately 48 hours, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandy's Alvada was aged for 5 years in American oak casks in the traditional 'Canteiro' system. This comprises of the gentle heating of the wine in the lofts of the lodges in Funchal. Over the years the wine is transferred from the top floors to the middle floors and eventually to the ground floor where it is cooler. The wine underwent racking and fining before the blend was assembled and bottled.

TASTING NOTES

Lovely golden-chestnut colour with a fine golden rim. Nose: characteristic and classic Madeira bouquet of dried fruits, toffee and hints of oak and spices. Palate: sweet, very rich, smooth and full-bodied, balanced by a very fine acidity. A long aftertaste with notes of honey and spicy oak.

SERVING & CELLARAGE

Blandy's Alvada is fined and does not require decanting. It is a fine accompaniment to dessert dishes, especially fruit, cakes, rich chocolate puddings and cheeses. It has been bottled when ready for drinking and will keep for several months after opening.

ACCOLADES

Best New Releases, Decanter Magazine, February 2003
Silver Medal, IWC 2003, 2006 and 2008
Bronze Medal, IWSC 2003 / 2004
Bronze Medal, IWC 2005 and 2009
Silver Medal, DWWA 2005
Bronze Medal, DWWA 2006, 2008 and 2009
Silver Medal, IWSC 2005, 2009 and 2010
Decanter January 2016 issue – "Mayson's Pick: 10 fascinating Madeiras to seek out" by Richard Mayson – 17/20 Points
Jancis Robinson – Wine critic – December 2015 - 90 Points

TECHNICAL SPECIFICATIONS

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| ALCOHOL: | 19%l |
| TOTAL ACIDITY: | 6 g/l tartaric acid |
| VOLUMETRIC MASS: | 1032.00 |
| RESIDUAL SUGAR: | 130.00 |
| BAUMÉE: | 5.1 |

GENERAL INFORMATION

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|-----------|-------------------------|
| GRAPE(S): | Blend of Malmsey & Bual |
| AGEING: | "Canteiro" |
| STYLE: | Rich |
| AGE: | 5 Years Old |
| ENOLOGY: | Francisco Albuquerque |