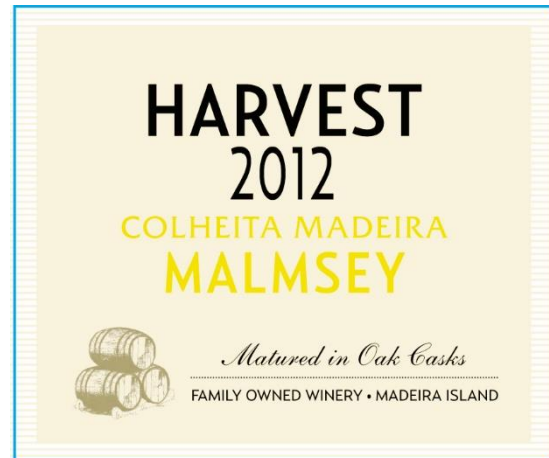


BLANDY'S HARVEST MALMSEY 2012

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.

VARIETAL

The Malmsey or Malvasia grape is found predominately in the region of São Jorge on the north of the island where the family has long standing relationships with over 26 farmers. Possibly the most well-known of the noble varieties, the grape has high levels of both sugar and acidity – a perfect combination for this rich style of Madeira.

**AGEING**

Blandy's Harvest Malmsey was aged in seasoned American oak casks in the traditional 'Canteiro' system. The ageing was done in the traditional 'Canteiro' system, whereby the wine is gradually transferred from the higher lodges' attics, where the natural warmth of the sun contributes to the concentration of the wines, and temperatures are higher, to the middle floors, where temperatures are milder, and eventually, to the ground floor where temperatures are cooler. During this ageing, the wine underwent regular racking, and before finally being bottled, all wines are fined. All through the ageing process, the primary fruit flavours of the wine are gently transformed into tertiary dried fruit notes that produce Madeira unique hallmark *bouquet*.

CELLARAGE & SERVING

Blandy's Harvest is fined and does not require decanting. It is an excellent accompaniment to rich desserts and cheese. It has been bottled when ready for drinking and will keep for several months after opening.

TASTING NOTES

Âmbar medium dark colour, with a golden green reflection (nuance) and a slow teardrop. With a characteristic Madeira *bouquet* of dry and candid fruits, fine tea with old brandy notes and vanilla. It is sweet, full rich, smooth, bodied. It has a long and fresh aftertaste with some notes of honey and wood (oak-toasted).

TECHNICAL SPECIFICATIONS	
Alcohol:	19%
Total Acidity:	6.4 g/l
Residual Sugar:	113 g/l
Baumé:	4.2
Volatile Acidity:	0.51 g/L
pH:	3.46

GENERAL INFORMATION	
Grape Variety:	Malmsey
Category:	Harvest
Ageing:	Canteiro
Cask:	American Oak
Style:	Rich
Harvest Year:	2012
Bottled	2018
Winemaker	Francisco Albuquerque