

**BLANDY'S 30 YEARS OLD BUAL**

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 wine company, maintaining a tradition that goes back to 1811. The family's Vintage room has been described as a "cathedral of wine" and houses an unrivalled collection of Vintage Madeiras which date back to the 18th century.

**THE VARIETAL**

The family works with 29 Boal (or Bual) farmers predominately from 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.

**VINIFICATION**

Finding the idea balance between concentration and freshness is an art requiring enormous great knowledge, experience, skill, This 30YO blend has been created from a selection of the very best Bual vintages of the last 5 decades, and has an average of 32 years of aging. The youngest wine in the blend is 11 years old, and the oldest 47 years old. All grapes were picked in the winemaking regins of Campanário and Estreito da Calheta. All wines were vinified in free running press, and fortified in the last third of fermentation.

**MATURATION**

Blandys's 30 Years old Bual has been aged in seasoned 650 litre american oak casks until the blending. Upon completion of the final blend, the wine is stabilised in cask for 6 months before bottling. It has been submitted to a soft finning before bottling.

**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. A wine that should be enjoyed served not higher than 16°C

**TASTING NOTES**

Lush, rich and creamy, with decadent spiced flavours of citrus peel, dried apricot and baked peach, woven together by vibrant acidity. Pure and minerally, featuring hints of white pepper. Culminates in an endless finish filled with a complex mix of savoury herbal details. Drink now through 2050. 400 cases made. – KM, Issue Oct 15, 2015)

**REVIEWS**

Wine Spectator 2015 – 95 Points

**TECHNICAL SPECIFICATIONS**

Alcohol: 20%

Total Acidity: 8 g/l

Residual Sugar: 91 g/l

Baumé: 3.5

**GENERAL INFORMATION**

Grape Variety: Bual

Ageing: 'Canteiro'

Style: Medium Sweet

Age: Between 15 and 49 Years Old

Winemaker: Francisco Albuquerque