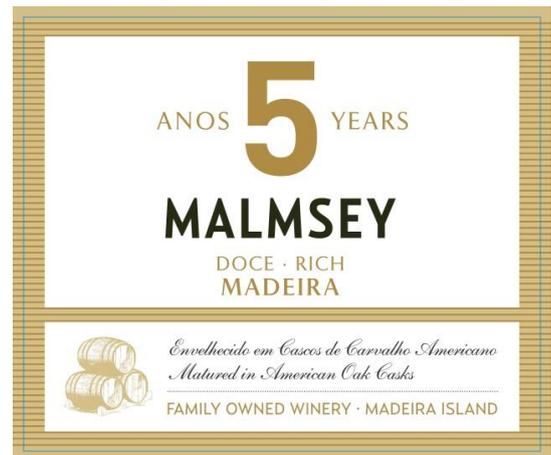


BLANDY'S 5 YEARS OLD MALMSEY

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**

Various quality vineyards including São Jorge at altitudes between 150 - 200m.

VINIFICATION

Blandy's 5 year old Malmsey was aged 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. After this gradual 'estufagem' the wine underwent racking and fining before the blend was assembled and bottled.

MATURATION

Blandy's 5 year old Malmsey 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.

TASTING NOTES

Clear, amber color with tinges of gold; a bouquet of dried fruit, vanilla, wood and toffee with a smooth, medium-sweet finish and an excellent balance between the fruit and acidity.

SERVING & CELLARAGE

Blandy's 5 year old Malmsey is fined and does not require decanting. It is a superb 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

Gold Medal, IWC 1999
 Bronze Medal, IWSC 2006
 Silver Medal, IWSC 2007
 Silver Medal, IWSC 2008
 Silver Medal (Best in Class), IWSC 2008
 Bronze Medal, IWC 2009

TECHNICAL SPECIFICATIONS

ALCOHOL:	19%
TOTAL ACIDITY:	6 g/l tartaric acid
VOLUMETRIC MASS:	1030,00
RESIDUAL SUGAR:	123 g/l
BAUMÉE:	4,7

GENERAL INFORMATION

GRAPE:	Malmsey
AGEING:	"Canteiro"
STYLE:	Rich
AGE:	5 Years Old
ENOLOGY:	Francisco Albuquerque