

BLANDY'S 5 YEARS OLD VERDELHO

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 in Ponta Delgada and São Vicente at altitudes of up to 400m.

VINIFICATION

Blandy's 5 year old Verdelho underwent fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled stainless steel tanks. After approximately 4 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandy's 5 year old Verdelho 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.

TASTING NOTES

Clear, topaz color, with a golden rim. Complex nose, revealing a fresh bouquet with raisins, dried fruits, wood and spices.

SERVING & CELLARAGE

Blandy's 5 year old Verdelho is fined and does not require decanting. It is excellent as an aperitif but is also exceedingly good with soups, feathered game and pates. It has been bottled when ready for drinking and will keep for several months after opening.

ACCOLADES

Silver Medal, IWC 2001
 Silver Medal, IWC 2002

TECHNICAL SPECIFICATIONS

ALCOHOL: 19%

TOTAL ACIDITY: 6 g/l tartaric acid

VOLUMETRIC MASS: 1012,00

RESIDUAL SUGAR: 78 g/l

BAUMÉE: 2,2

GENERAL INFORMATION

GRAPE: Verdelho

AGEING: "Canteiro"

STYLE: Medium Dry

AGE: 5 Years Old

ENOLOGY: Francisco Albuquerque