

BLANDY'S SERCIAL 10 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, maintaining a tradition that goes back to 1811.

VARIETAL

Sercial probably originates from Bucelas near Lisboa, where it was traditionally grown under the name Esgana Cao, which literally means dog strangler, hinting at the fierce acidity of the wines. The family work with 30 Sercial farmers who account for the majority of the fruit grown on the island. Found either at 600 metres above sea level on the south of the island at Jardim da Serra, or at sea level on the north at Sexial and Porto Moniz.

VINIFICATION

Blandy's 10 year old Sercial undergoes pelicular maceration followed by fermentation with natural yeast at temperatures between 18°C - 21°C in temperature controlled tanks. After approximately 7 days, fortification with vinic alcohol takes place, arresting fermentation at the desired degree of sweetness.

AGEING

Blandy's 10 year old Sercial is a blend of wines with an average of 10 years in seasoned American oak casks. The wines were aged at the family's Lodge in Funchal in the traditional 'Canteiro' system, whereby the wine is gradually transferred from the higher floors where the temperatures are higher, to the middle floors and eventually to the ground floor where temperatures are cooler. The process of transferring the barrels is absolutely critical to ensure the right balance of ullage and concentration. All through the ageing process, the primary fruit flavours of the wine are gently transformed into tertiary dried fruit notes that produce unique Madeira hallmark bouquet.

This wine was regularly raked during this ageing process and was fined before bottling.

SERVING & CELLARAGE

Blandy's 10 year old Sercial is fined and does not require decanting. It is excellent served slightly chilled as an aperitif accompanied by roasted almonds, or the more adventurous can pair this wine with sashimi or oysters.

It has been bottled ready for drinking and will keep for several months after opening.

TASTING NOTES

"Dry, bitter almonds. Lovely balancing acidity and hazelnuts on the finish, which is long and satisfying." IWSC

AWARDS SINCE 2012:

International Wine and Spirit Competition: 1 Silver medal

Decanter World Wine Competition: 1 Silver medal

TECHNICAL ESPECIFICATIONS

Alcohol: 19%

Total Acidity: 7 g/l

Residual Sugar: 48 g/l

Baumé: 1.1

GENERAL INFORMATION

Grape Variety: Sercial

Ageing: "Canteiro"

Style: Dry

Age: 10 Years Old

Winemaker: Francisco Albuquerque

