

Bual 15 Years Old



GRAPE VARIETIES

Bual

VINIFICATION

Blandys' 15 year old Medium Rich Bual underwent fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled stainless steel tanks. After approximately 3 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandys' 15 Year Old Bual was aged for 15 years in seasoned American oak casks in the traditional 'Canteiro' system, whereby the casks of this wine are gradually transferred from the top floors of the lodge, where it is naturally warmer, to the middle floors and eventually to the ground floor where it is cooler. During this totally natural ageing, the wine underwent regular racking before finally being bottled.

SPECIFICATION

Alcohol: 19% ABV pH: 3.6 Residual Sugar: 95 g/l Total Acidity: 6.5 g/l tartaric acid

SERVING & CELLARAGE

Blandys' 15 year old Bual 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.

TASTING NOTES

Clear, amber colour with a golden rim. Characteristic, complex, good intensity, strong bouquet of dried fruits (fig, prunes, almonds), wood and vanilla. Medium sweet, smooth, good balanced, long and exuberant aftertaste bodied and warm.

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