

BLANDY'S BICENTENARY EDITION

BLANDY'S
Est. 1811
• MADEIRA •

200
ANOS • YEARS
DESDE • SINCE 1811

GRAPE VARIETIES

Sercial, Verdelho, Terrantez, Bual and Malmsey

PRODUCT DESCRIPTION

To mark the Blandy family bicentenary on the island of Madeira, we have created a commemorative special limited edition box. Bottled and released on the year of the anniversary, this wooden box contains five 40 year old wines, each one specifically selected by the winemaker to represent the traditional Madeira grape varieties: Sercial, Verdelho, Terrantez, Bual and Malmsey. Each of these wines aged for more than 40 years in seasoned American oak casks in the traditional 'Canteiro' system.

900 cases released.

Bottled in January 2011.



5 x 20 cl

Tasting Notes

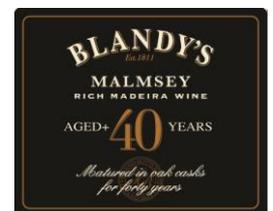
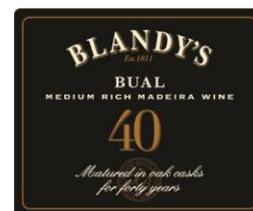
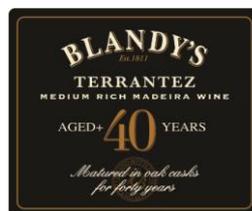
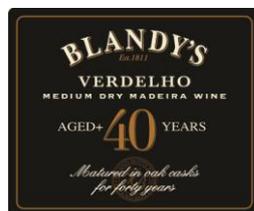
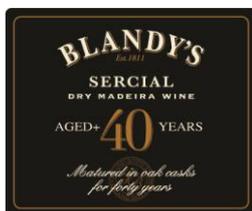
Has a topaz color with golden highlights, a complex bouquet with notes of spice and orange peel. On the palate, it reveals its typical dry character with considerable freshness and great length.

Deep mahogany in colour. Lovely smoky, nutty aromas, hazelnuts, gentle and delicate; similarly gentle toasty flavours, almonds, lemon and lime acidity. Good acidity reveling length with hints of vanilla.

Mid-mahogany with a green rim; high-toned, savoury-smoky aromas, toast and wood-smoke and a touch of varnish; lovely, characteristically bitter-sweet fruit, very clean with apple and citrus acidity. A good combination of gentleness and finesse.

Mid-deep mahogany; very fine, pure and aromatic; crystallized fruits, marmalade too with a dry edge, pungent and powerful crème brulée character with a thick-cut marmalade finish. Big and velvet with very refined bitter-sweet zesty producing a long fresh finish.

Mid-deep mahogany with a thin green rim. Beautiful floral aromas, very lifted and aromatic; rich and intense, dried fruits, figs and marmalade. Good depth and texture, rich and very fine, combining power and elegance.



Technical Specification

	Sercial	Verdelho	Terrantez	Bual	Malmsey
Alcohol by Vol.:	20%	20%	20%	20%	20%
Total Acidity:	8,10 g/l	9,00 g/l	8,50 g/l	9,30 g/l	7,80 g/l
Volatile Acidity:	0,78 g/l	0,96 g/l	1,20 g/l	1,26 g/l	1,20 g/l
Baumé:	1,0	2,6	2,5	3,2	4,1
pH:	3,41	3,40	3,35	3,40	3,46
Residual Sugar:	53,0 g/l	75,0 g/l	77,0 g/l	91,0 g/l	110,0 g/l