

BLANDY'S 50 YEARS OLD MALMSEY

BLANDY'S
EST. 1811
MADEIRA

The Blandys are unique in being the only family of all the original founders of the Madeira wine trade to still own and manage their own wine company, maintaining a tradition that goes back to 1811. The family's Vintage room has been described as a "cathedral of wine" and houses an unrivalled collection of Vintage Madeiras which date back to the 18th century.

THE VARIETAL

The Malmsey or *Malvasia* grape is found predominately in the region of São Jorge on the north of the island, where the family has long standing relationships with over 26 farmers. Possibly the most well-known of the noble varieties, the grape has high levels of both sugar and acidity – a perfect combination for this rich style of Madeira.

MATURATION

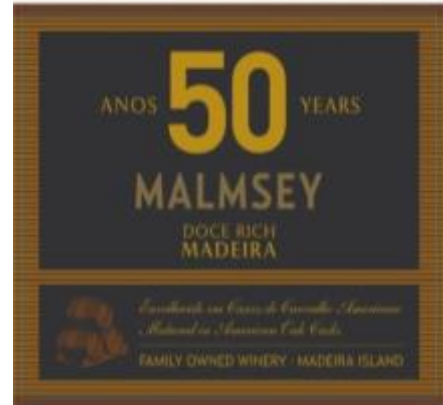
Blandy's Malmsey 50 Years Old was created from a blend of different wines which spent an average of 50 years in seasoned American oak casks. The wines were aged at the family's Lodge in Funchal in the traditional 'Canteiro' system, whereby the wine is gradually transferred from the higher floors, where the temperatures were warmer, to the middle floors and eventually to the ground floor where temperatures were cooler. The process of moving the wine is absolutely critical to ensure the right balance of ullage and concentration. All throughout the ageing process, the primary fruit flavours of the wines were gently transformed into tertiary dried fruit notes which produce the unique Madeira bouquet. This wine was regularly racked during the ageing process, before being blended, fined and then bottled.

CELLARAGE & SERVING

This wine should be stored upright in a dark room with a constant temperature, ideally no higher than 16°C. As the wine is completely stabilized, it is recommended to open the bottle at least 2 days before drinking. Decanting is advised in order to help remove any deposit that may have built up in the bottle over time. This wine should be served at a temperature no higher than 15°C.

TASTING NOTES

Clear, dark amber colour with golden highlights. Characteristic Madeira bouquet with notes of wood and dried fruits. Sweet, full-bodied and smooth complex with a long warm aftertaste with hints of oak.



TECHNICAL SPECIFICATIONS	
Alcohol:	20.3%
Volatile Acidity:	1.08 g/l
Total Acidity:	7.93 g/l
Residual Sugar:	114.6 g/l
Baumé:	4.1
pH:	3.33

GENERAL INFORMATION	
Grape Variety:	Malmsey
Ageing:	Canteiro
Cask:	American Oak
Style:	Rich
Bottled:	2016
Winemaker:	Francisco Albuquerque

	50cl				
BOTTLES:	800				