

**BLANDY'S COLHEITA VERDELHO 1998**

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 original wine company, maintaining a tradition that goes back to 1811. The family's vintage Madeira collection is unrivalled and their vintage room has been described as a "cathedral of wine", storing wines dating back to the 18<sup>th</sup> century.

**VARIETAL**

The 1998 harvest was defined by the pruning date as those who pruned earlier suffered a reduction in volume of approximately 30%, compared to those who pruned in late March. Overall the production of the Verdelho was small, but quality of fruit delivered at the winery was exceptional, due to the perfect weather conditions registered on the south of the island in the area of Prazeres.

**AGEING**

Aged in barrels n°24083 and n° 24093 on the 2<sup>nd</sup> south-facing floor of the lodges until November 2009, then transferred to barrels n° 24030 and n° 24032 located on the 1<sup>st</sup> floor, where the wine aged before being bottled in 2013.

**CELLARAGE & SERVING**

This wine should be stored upright in a dark room with constant temperature, ideally no higher than 16°C. Decanting is not necessary, but will help remove any deposit that may have occurred in bottle over time.

It has been bottled ready for drinking and will keep for several months after opening. Enjoy slightly chilled on its own or paired with appetizers during a meal.

**TASTING NOTES**

This Verdelho has a clear, light golden colour. On the nose, lemon marmalade, lemon grass honey and notes of brandy. On the palate, medium dry, very fresh and vibrant with well-balanced acidity and residual sugar.

**TECHNICAL ESPECIFICATIONS**

Alcohol:	20%
Total Acidity:	6,30 g/l
Residual Sugar:	77 g/l
Baumé:	2,2

**GENERAL INFORMATION**

Grape Variety:	Verdelho
Category:	Colheita
Ageing:	"Canteiro"
Cask:	American Oak
Style:	Medium Dry
Harvest Year:	1998
Bottled:	2013 (3000 bottles)
Winemaker:	Francisco Albuquerque