

**BLANDY'S COLHEITA MALMSEY 1999**

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. 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 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.

**AGEING**

Blandy's Malmsey 1999 was aged for 16 years in seasoned American oak casks and as with all the family's vintages, this wine started its ageing process in the warm high attic floors of the lodge in the centre of Funchal. Over the 16 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges, the "Sotão de Amendoa" where it spent the first 5 years, to the second floor for 7 years and finally to the cooler first for the remaining 4 years.

The art of finding the right balance between concentration and the freshness of the wine lies in the winemaker's decision when to transfer the wine to the lower cooler north facing floors of the lodge.

**CELLARAGE & SERVING**

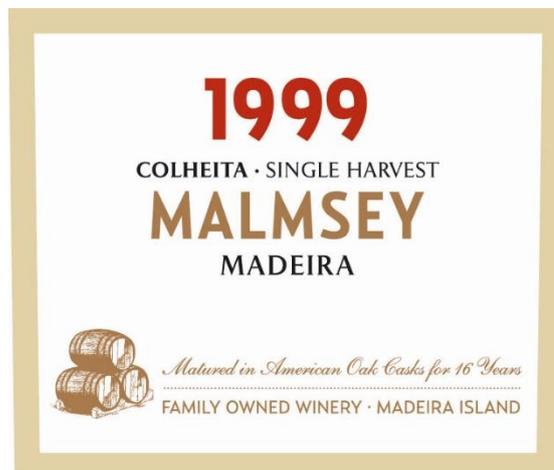
This wine should be stored upright in a dark room with constant temperature, ideally no higher than 16°C. As the wine is completely stabilized, it is recommended to pull the cork at least 2 day before enjoying this wine. Decanting will help remove any deposit that may have occurred in bottle over time.

A wine that should be enjoyed served not higher than 15°C.

**REVIEWS**

Wine Spectator Magazine – February 2016 edition – 94 Points

The Wine Advocate – 2016 – 92 Points



TECHNICAL SPECIFICATIONS	
Alcohol:	20%
Total Acidity:	8.07 g/l
Residual Sugar:	130 g/l
Baumé:	5.3

GENERAL INFORMATION	
Grape Variety:	Malmsey
Category:	Single Harvest / Colheita
Ageing:	Canteiro
Cask:	American Oak
Style:	Rich
Harvest Year:	1999
Bottling Year:	2015
Bottles:	8000
Winemaker:	Francisco Albuquerque