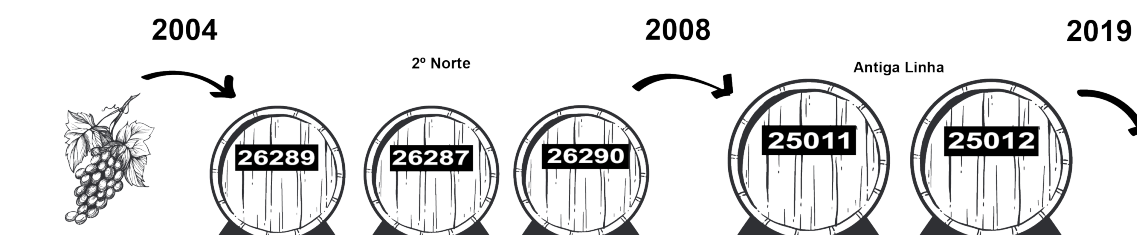


2004 MALMSEY

The Malmsey grape is found predominately in the region of São Jorge on the north of the Madeira island. 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.

Blandy's Malmsey 2004 aged in oak barrels for a total of 14 year, like every harvest wines of the family. The art of finding the balance between concentration and the freshness, becomes from the knowledge, skill, experience and great dexterity of the winemaker, throughout the maturation process where the wine is transported from the warmer, south-facing warehouses to the cooler, north warehouses until is bottle.



Tasting Notes

Bright cristaline, topaz colour with golden highlights. Bouquet characteristic of Madeira, intense, with notes of marmalade, toasted nuts, crystallized fruit, honey and brandy spice. In the mouth it's sweet, soft and dense, with a long aftertaste, fresh and alcoholic, with notes of marmalade, candied fruit and toasted wood

Grape: Malmsey
Category: Harvest
Ageing: Canteiro
Cask: American oak
Style: Rich
Harvest Year: 2004
Bottled: 2019
Winemaker: Francisco Albuquerque

Alcohol: 20%
Total Acidity: 7,0 g/L
Residual Sugar: 117 g/L
Volatile Acidity: 0,75 g/L
Volumetric Mass: 1030 g/L
pH: 3,39

