

BLANDY'S VINTAGE SERCIAL 1975

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 18th century.

VARIETAL

This varietal probably originates from the region of Bucelas, near Lisboa, where it was traditionally grown under the name Esgana Cao (Dog Strangler).

Having been introduced in Madeira, where it was given the name Sercial, the varietal produces big bunches of medium sized, thin skinned berries which are prone to rot.

Sercial has a late ripening and is resistant to oidium and mildium. The grape produces wines that rarely achieve more than 11% alcohol before fortification, and which are remarkably fresh, and present intense and vibrant aromas. In Madeira, Sercial is always used to produce dry wines.

AGEING

Blandy's Sercial 1975 was aged for 40 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 40 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 20 years and finally to the cooler first for the remaining 15 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 not higher than 17°C.

REVIEWS

Wine & Spirits Magazine – February 2016 edition ("Years Best Madeira") – 95 Points

Wine Spectator Magazine – February 2016 edition – 95 Points

The Wine Advocate – 2016 – 91 Pontos



TECHNICAL SPECIFICATIONS	
Alcohol:	21%
Total Acidity:	8.43 g/l
Residual Sugar:	53.4 g/l
Baumé:	1.1

	37.5cl	75cl	150cl	300cl	18lt
BOTTLES:	400	988	50	10	3

GENERAL INFORMATION	
Grape Variety:	Sercial
Category:	Vintage / Frasqueira
Ageing:	Canteiro
Cask:	American Oak
Style:	Dry
Harvest Year:	1975
Bottled:	2015
Winemaker:	Francisco Albuquerque