

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.

The vineyard at Quinta das Maravilhas in the centre of Funchal was converted by Horace Zino (ex Managing Director of the Madeira Wine Associations) from a productive banana growing area to that of growing Malmsey de São Jorge in 1973. The ground was thoroughly cleaned and the old irrigation levadas removed. The vineyard was carefully managed over the following years and the grapes, picked by the family and friends, were then sold to the Madeira Wine Association. In 1977 the vineyard was considered fully established and the grapes were harvested and sent to the Madeira Wine Association for pressing and then returned to the Quinta for fortifying and ageing in oak casks.

Ageing

The wine was aged for 41 years in old American oak casks at Quinta das Maravilhas in Funchal.

"We bought the stock of wine after being presented with samples that far exceeded our expectations in terms of quality, freshness and complexity. Vintage Malmseys, when aged in the right location, have the ability to develop that natural richness into deep layers of aromas and flavours. The wine, after the years that it spent at the Zino's family Quinta, benefited from the specific micro climate at that altitude. After we bought the wine, we held it at our winery in Caniçal before finally being bottled in May 2018."

This is the only wine produced and aged at Quinta das Maravilhas as subsequent harvests were sold as grapes to the Madeira Wine Association until the vineyard ceased to be productive.



Tasting Notes

Dark mahogany color with golden reflections. A characteristic aroma of madeira wine, having pronounced notes of exotic woods, dried and crystallized fruits and spices. On the mouth its full bodied, smooth, sweet releasing notes of dark chocolate, spices and tabaco, and has a long aftertaste with notes of fruitcake, molasses and spices.

Awards

Wine & Spirits 2018 - 98 Points

Wine Enthusiast's 2018 - 95 Points

General information

Grape Variety: Malmsey

Category: Vintage/Frasqueira

Ageing: Canteiro

Cask: American oak

Style: Rich

Harvest Year: 1977

Bottled: 2018

Winemaker: Francisco Albuquerque

Specifications

Alcohol: 19%

Total Acidity: 8,5 g/L

Residual Sugar: 125 g/L

Volatile Acidity: 1,2 g/L

Volumetric Mass: 1035 g/L

Production:

37,5 cl	75 cl	150 cl	300 cl	18 L
96	645	32	26	3

