

BLANDY'S VINTAGE TERRANTEZ 1980

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 18th century.

VARIETAL

Terrantez is an extremely rare variety that had almost been lost to Madeira, although there are a few recent plantings that promise a future for this well-known grape. Very low yields indeed (zero in some years) with late ripening. Good general disease resistance but compact bunches and extremely thin-skinned fruits make it prone to botrytis bunch rot and berry splitting. Terrantez Madeira is lean and less aromatic; it usually makes a medium dry or medium rich style, with high acidity.

AGEING

Blandys's Terrantez 1980 was aged for 36 years in seasoned American oak casks in the traditional 'Canteiro' system, whereby the wine is gently heated by warm air in the lofts of the family's south-facing lodge in Funchal. The wine moved to the warmest top floor of the lodge, the "Sotão de Amêndoa", in 1981, where it remained for 1 year. It then passed down to the middle floor and eventually to the ground floor in 1987, where it remained until being bottled in 2016. The art of finding the right balance between concentration and freshness of the wine lies in the winemaker's decision of when to transfer the wine to the lower, cooler north-facing floors.

CELLARAGE & SERVING

This wine should be stored upright in a dark room with a constant temperature, ideally no higher than 16°C. As Madeira wine does not oxidise once bottled, we recommend opening at least 2 days before drinking. Decanting will help remove any deposit that may have built up in the bottle over time. The wine should be enjoyed at a temperature no higher than 17°C.

TASTING NOTES

Clear, rich auburn colour with scents of orange zest and citrus on the nose. A medium sweet harmony of dried fruits, honeycomb and spices persists in balance with deeper tones of earth and wood-smoke. A magnificent complex with a long, elegant and fresh finish.

REVIEWS:

Wine Spectator - 96 points. *This is rich, with racy cut driving the clove, dark tea, bitter orange, date, walnut and hazelnut aromas and flavors. Ends on a note of buckwheat honey, staying dry.*

Wine Enthusiast - 95 points (Cellar Selection).

TECHNICAL SPECIFICATIONS	
Alcohol:	21.4%
Volatile Acidity:	0.90 g/l
Total Acidity:	9.58 g/l
Residual Sugar:	83.0 g/l
Baumé:	3.0
pH:	3.39

	37.5cl	75cl	150cl	300cl	18lt
BOTTLES:	300	2,239	48	24	3



GENERAL INFORMATION	
Grape Variety:	Terrantez
Category:	Vintage / Frasqueira
Ageing:	Canteiro
Cask:	American Oak
Style:	Medium Rich
Harvest Year:	1980
Bottled:	2016
Winemaker:	Francisco Albuquerque