

**BLANDY'S VINTAGE VERDELHO 1984**

**BLANDY'S**  
EST.1811  
MADEIRA

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**

Verdelho is said to have been widely cultivated on Madeira in the 17th Century and some say it may have actually originated from the island. The family today works with 26 famers found in 5 main regions of the island. In the north in Porto Moniz, Santana and São Vicente and in the south in Calheta and Funchal. Verdelho produces a must with moderate sugar levels, marked acidity and produces a medium-dry style of Madeira wine.

**AGEING**

Blandy's Verdelho 1984 was aged for 26 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. Temperatures up on these high, south-facing floors can easily reach 37°C (98 °F) where the angel's share is at its highest. 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. This wine was bottled in 2009.

**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 and will keep for several months after opening. Decanting will help remove any deposit that may have occurred in bottle over time. A wine that should be enjoyed in the good company of friends, served not higher than 17°C. It has been bottled ready for drinking and will keep for several months after opening.

**REVIEWS**

I have tasted the 1984 Verdelho on several occasions. It seems to be opening up more each time I encounter it. Here it is endowed with a fine walnut, smoke and marmalade bouquet that is followed by a very pretty, well-balanced palate that has a cutting bitter marmalade edge that slices through the honeyed fruit. The acidity is sharp and piercing, but that merely adds to the freshness and focus. (erobertparker) 90+ points

Bright, tangy and involving with green, teetering on the edge of ripeness tropical fruits, smoked tea and a piquant citrus note. A clean, whip sharp finish makes for a long, bracing finish. Seemingly drier than one expects but there's no shortage of tang. (Sarah Ahmed)

Caramel chocolate toffee biscuits, fantastic maturity and freshness. Rich concentrated wine (International Wine Challenge) Gold Medal

**ACCOLADES SINCE 2011**

International Wine & Spirit Competition: 1 Silver Medal  
International Wine Challenge: 1 Gold Medal  
Decanter Awards: 1 Silver Medal

**TECHNICAL SPECIFICATIONS**

Alcohol: 20%

Total Acidity: 10.05 g/l

Residual Sugar: 77.25 g/l

Baumé: 2.4

**GENERAL INFORMATION**

Grape Variety: Verdelho

Category: Vintage / Frasqueira

Ageing: "Canteiro"

Cask: American Oak

Style: Medium Dry

Harvest Year: 1984

Bottled: 2010 (1000 bottles)

Winemaker: Francisco Albuquerque

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**Verdelho 1984**

BOTTLED IN / ENGARRAFADO EM: 2010

Madeira Wine bottled by / Vinho da Madeira engarrafado por  
MADEIRA WINE COMPANY S.A., FUNCHAL  
Product of the Island of Madeira (Portugal)  
Produto da Ilha da Madeira (Portugal)

20% vol.

BOTTLE NUMBER

e 75cl  
Contains Sulphites  
Contém Sulfitos