



## SCORES

92 Points, Wine & Spirits, 2021  
92 Points, Wine Enthusiast, 2021  
91 Points, Wine Spectator, 2021

# MALMSEY 20 YEAR OLD

## THE FAMILY

Blandy's distinguishes itself for being the only family, of all the original founders of the Madeira wine trade, which still owns and manages its own original wine company. Throughout its long history on the island, the family has played a leading role in the development of Madeira Wine. The family continues to live in Madeira, thus maintaining a tradition that dates back to 1811 - two centuries and seven generations producing excellent wines.

## THE WINE

This is a blend of different stocks of Malmsey, which spent an average of 20 years aging in oak barrels in the method called "Canteiro", in the centuries-old Blandy's Wine Lodge. On the island of Madeira, Malvasia vineyards thrive in Cambisol soils, which are thick, with a fine texture, medium organic matter content, characteristic of the south of the island, but also found in São Jorge, Santana, on the North coast, where Blandy's has their vineyards at Quinta do Bispo. Over the past 40 years, this grape variety has expanded well in São Jorge, where temperatures are lower and the vineyards are influenced by the mountains and strong maritime winds from the Atlantic.

## TASTING NOTE

Clear, bright, dark mahogany color with golden nuance. Characteristic complex bouquet, with aromas of rich fruitcakes, honey, brown sugar, spices and nuts. In the mouth it is sweet, rich, simultaneously fresh, with a long warm finish, of old brandy, dark chocolate and nuts.

## WINEMAKER

Francisco Albuquerque

## GRAPE VARIETAL

The Malmsey or Malvasia grape is found predominately in the region of São Jorge on the north of the island where the family has long standing relationships with over 26 farmers. 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.

## STORAGE & SERVING

Stored upright in a dark, fresh and dry room with constant temperature. Decanting will help remove any deposit that may have occurred in bottle over time.

## WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 7.39 g/l  
Residual Sugar: 125 g/l

UPC: 094799050971

Bottled in 2021 - 2000 btl