



SCORES

91 Points, Wine Spectator, 2015
89 Points, Wine Advocate, 2016

10 YEAR OLD BUAL

THE FAMILY

The Blandy's family is unique for being the only family of all the original founders of the Madeira wine trade to still own and manage their original wine company. The family has played a leading role in the development of Madeira wine since the early nineteenth century. Blandy's Madeira remains totally dedicated to the traditions, care, and craftsmanship of Madeira Wine for over 200 years.

THE WINEMAKING

Blandy's 10 year old Bual a blend of wines with an average of 10 years in seasoned American oak casks. The wines were aged at the family's Lodge in Funchal in the traditional 'Canteiro' system, whereby the wine is gradually transferred from the higher floors where the temperatures are higher, to the middle floors and eventually to the ground floor where temperatures are cooler. The process of transferring the barrels is absolutely critical to ensure the right balance of ullage and concentration. All through the ageing process, the primary fruit flavours of the wine are gently transformed into tertiary dried fruit notes that produce unique Madeira hallmark bouquet. This wine was regularly racked during this ageing process and was fined before bottling.

TASTING NOTE

Clear, amber color with tinges of gold; a bouquet of dried fruit, vanilla, wood and toffee with a smooth, medium-sweet finish and an excellent balance between the fruit and acidity.

WINEMAKER

Francisco Albuquerque

PROVENANCE

Various quality vineyards at Campanário and Calheta at altitudes of between 100 and 300m.

GRAPE VARIETAL

Bual, (or Boal) also known as "Malvasia Fina" is a vigorous varietal that does best on the south coast of the Island – between Ribeira Brava and Calheta. Picking is relatively early, producing a medium rich wine. Medium to dark, full-bodied and fruity with a well rounded flavor and attractive 'smoky' complexity.

STORAGE & SERVING

Blandy's 10 year old Bual is fined and does not require decanting. It is a fine accompaniment to foie gras and cheeses such as aged gouda or blue cheese, but also pairs extremely well with nuts, dried fruits, and fruitcake and crème brûlée. It has been bottled ready for drinking and will keep for several months after opening.

WINE SPECIFICATION

Alcohol: 19% vol
Total acidity: 7.0 g/l tartaric acid
Residual Sugar: 100 g/l

UPC: 094799050537