



## 10 YEAR OLD MALMSEY

### 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 Malmsey is 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 raked during this ageing process and was fined before bottling.

### TASTING NOTE

this is creamy, savory and lush, with plenty of caramel notes to the baked pear, dried apricot and fig flavors. Offers a broad finish, with savory and dried citrus accents.



### SCORES

- 91 Points, Wine Advocate, 2016
- 91 Points, Wine Enthusiast, 2006
- 90 Points, Wine Spectator, 2015
- 88 Points, Wine & Spirits, 2016

**WINEMAKER**  
Francisco Albuquerque

**PROVENANCE**  
Various quality vineyards including São Jorge at altitudes between 150 - 200m.

**GRAPE VARIETAL**  
Malmsey is possibly the most well-known of the noble varieties, the grape has high levels of both sugar and acidity. The Malmsey or Malvasia grape is found predominately in the region of São Jorge on the north of the island. Medium dark to dark, a luscious rich soft textured wine, distinctly full honeyed and mellow.

**STORAGE & SERVING**  
Blandy's 10 year old Malmsey is fined and does not require decanting. It is a superb accompaniment to dessert dishes, especially fruit, cakes, rich chocolate puddings and cheeses. It has been bottled ready for drinking and will keep for several months after opening.

**WINE SPECIFICATION**  
Alcohol: 19% vol  
Total acidity: 6.50 g/l tartaric acid  
Residual Sugar: 123 g/l

UPC: 094799050377