

Blandy's 10 Year Varietal Blends

Since its founding in 1811 the Blandy family has used the “Canteiro” method for aging its wines . Blandy's vintage Madeiras spend their life aging in seasoned American Oak casks and the wine starts the canteiro aging process in the warm high attic floor of the lodge. The wine is passed down from the warmer upper floor of the Blandy's Wine Lodge where it spent the first years, to the second floor for twenty years and finally to the cooler ground floor for the remainder of its life.



Blandy's 10 Year old Sercial

Aged for 10 Years using Canteiro method

Sercial is the driest varietal, with a late ripening and quite low in alcohol before fortification.

Pale, light-bodied and dry, this is a fresh invigorating wine.

- Alcohol 19%
- Total Acidity 7 g/l
- Residual Sugar 48 g/l

 **WINEENTHUSIAST - 92 Points**

“Pale, bright topaz colour with a golden tinge, fresh with dry fruit, wood and citrus flavours with a fresh and nutty persistent finish.”



Blandy's 10 Year old Verdelho

Aged 10 Years using Canteiro method

Verdelho is grown on the north of the island at Ponta Delgada & São Vicente at an altitude up to 400 metres.

Golden in colour, this has marginally more body than the Sercial, and is a tangy fine textured wine.

- Alcohol 19 %
- Total Acidity 6 g/l
- Residual Sugar 73 g/l

Wine Spectator - 90 Points

“Features good cut to the dried pear and melon flavors, complemented by notes of melted butter. Well-spiced on the fresh, mineral finish, showing some savory accents.

Drink now through 2020.” - *Kim Marcus*



Blandy's 10 Year old Bual

Aged 10 Years using Canteiro method

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 flavour and attractive ‘smoky’ complexity.

- Alcohol 19%
- Total Acidity 7 g/l
- Residual Sugar 100 g/l

Wine Spectator - 91 Points

“Offers a spicy aroma, with molasses notes and flavors of dried ginger, citrus and baked pear. Reveals plenty of vanilla and cream details on the rich finish Drink now through 2025.” - *Kim Marcus*



Blandy's 10 Year old Malmsey

Aged 10 Years using Canteiro method

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.

- Alcohol 19%
- Total Acidity 6.5 g/l
- Residual Sugar 123 g/l

 **WINEENTHUSIAST - 91 Points**

“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.

Complex and alluring. Drink now through 2040.” - *Kim Marcus*