



#### SCORES

92 Points, Wine Enthusiast, 2008 88 Points, Wine Advocate, 2016 88 Points, Wine Spectator, 2014

# 10 YEAR OLD SERCIAL

# 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 Sercial 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 racked during this ageing process and was fined before bottling.

## TASTING NOTE

Dry, bitter almonds. Lovely balancing acidity and hazelnuts on the finish, which is long and satisfying.

WINEMAKER Francisco Albuquerque

PROVENANCE Various quality vineyards at Jardim da Serra, Seixal and Câmara de Lobos at altitudes of up to 600m.

GRAPE VARIETAL 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. STORAGE & SERVING Blandy's IO year old Sercial is fined and does not require decanting. It is excellent served slightly chilled as an aperitif accompanied by roasted almonds, or the more adventurous can pair this wine with sashimi or oysters. 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: 48 g/l

UPC: 094799050483