



## SCORES

90 Points, Wine Advocate, 2016  
90 Points, Wine Spectator, 2015  
88 Points, Wine & Spirits, 2016

# 10 YEAR OLD VERDELHO

## 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 Verdelho 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

A delightful, resinous bouquet with touches of mahogany bureau and hazelnut. The palate is crisp and taut on the entry, with vibrant acidity, and demonstrates more depth and chutzpah than its counterpart Sercial. The finish is focused with a subtle smoky note lingering after the wine has departed.

## WINEMAKER

Francisco Albuquerque

## PROVENANCE

Various quality vineyards in Ponta Delgada and São Vicente at altitudes of up to 400m.

## GRAPE VARIETAL

Verdelho is grown on the north of the island at Ponta Delgada & São Vicente at an altitude up to 1300 ft. Golden in color, this has marginally more body than the Sercial, and is a tangy fine textured wine.

## STORAGE & SERVING

Blandy's 10 year old Verdelho is fined and does not require decanting. It is excellent served slightly chilled as an aperitif but is also exceedingly good with soups, oysters, feathered game and patês. It has been bottled ready for drinking and will keep for several months after opening.

## WINE SPECIFICATION

Alcohol: 19% vol  
Total acidity: 6.0 g/l tartaric acid  
Residual Sugar: 73 g/l

UPC: 094799050544