



MALMSEY 15 YEAR OLD

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 Malmsey 15 Years Old is a blend of different wines which aged an average of 15 years in seasoned American oak casks at the Blandy's Wine Lodge in Funchal. The ageing was done in the traditional 'Canteiro' system, whereby the wine is gradually transferred from the higher lodges' attics, where the natural warmth of the sun contributes to the concentration of the wines, and temperatures are higher, to the middle floors, where temperatures are milder, and eventually, to the ground floor where temperatures are cooler. During this ageing, the wine underwent regular racking, and before finally being bottled, all wines are fined. All through the ageing process, the primary fruit flavors of the wine are gently transformed into tertiary dried fruit notes that produce Madeira unique hallmark bouquet.

TASTING NOTE

Clear, dark golden brown with very strong legs. Characteristic bouquet with complex dried fruits and wood, toffee and vanilla. Sweet, smooth, full bodied complex and a long finish of nuts and dark chocolate.

WINEMAKER

Francisco Albuquerque

GRAPE VARIETAL

The Malmsey or Malvasia grape is found predominately in the region of São Jorge on the north of the island where the family has long standing relationships with over 26 farmers. Possibly the most well-known of the noble varieties, the grape has high levels of both sugar and acidity – a perfect combination for this rich style of Madeira.

STORAGE & SERVING

Blandy's 15 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 when 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: 125 g/l

UPC: 0947990501963



SCORES

93 Points, Wine Spectator, 2016