



## SCORES

91 Points, Wine Spectator, 2015  
86 Points, Wine Advocate, 2012

# 5 YEAR OLD BUAL

## 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 5 year old Bual was aged in American oak casks in the traditional 'Canteiro' system. This comprises of the gentle heating of the wine in the lofts of the lodges in Funchal. Over the years the wine is transferred from the top floors to the middle floors and eventually to the ground floor where it is cooler. After this gradual 'estufagem' the wine underwent racking and fining before the blend was assembled and bottled. The wine underwent fermentation off the skins with natural yeast at temperatures between 64°F - 70°F in temperature controlled stainless steel tanks. After approximately 3 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

## TASTING NOTE

Clear, amber color with tinges of gold; a bouquet of dried fruit, vanilla, wood and toffee with a smooth, medium-sweet finish and an excellent balance between the fruit and acidity.

## WINEMAKER

Francisco Albuquerque

## PROVENANCE

Various quality vineyards at Campanário and Calheta at altitudes of between 100 and 300m.

## GRAPE VARIETAL

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 flavor and attractive 'smoky' complexity.

## STORAGE & SERVING

Blandy's 5 year old Bual is fined and does not require decanting. It is excellent as an after dinner drink and also very good with fruit, milk chocolate, cakes and hard cheeses. It has been bottled when 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: 100 g/l

UPC: 094799050049