

# BLANDY'S

Est. 1811  
• MADEIRA •



## SCORES

92 Points, Wine Spectator, 2015

## 5 YEAR OLD MALMSEY

### 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 Malmsey 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 48 hours, 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 including São Jorge at altitudes between 150 - 200m.

### GRAPE VARIETAL

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.

### STORAGE & SERVING

Blandy's 5 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: 6.0 g/l tartaric acid  
Residual Sugar: 123 g/l

UPC: 094799050025