

BLANDY'S

Est. 1811
• MADEIRA •



SCORES

91 Points, Wine Enthusiast, 2006
90 Points, Wine Spectator, 2015
85 Points, Wine Advocate, 2012

5 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 5 year old Sercial 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 5-6 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

TASTING NOTE

Pale, bright topaz color with a golden tinge, fresh with dry fruit, wood and citrus flavors with a fresh and nutty persistent finish.

WINEMAKER

Francisco Albuquerque

PROVENANCE

Various quality vineyards at Porto Moniz, Seixal and Câmara de Lobos at altitudes of up to 500m.

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 5 year old Sercial is fined and does not require decanting. It is excellent as an aperitif but is also exceedingly good with starters, fish dishes and Indian cuisine. 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: 50 g/l

UPC: 094799050032