



## 5 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 5 year old Verdelho 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 4 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

### TASTING NOTE

Clear, topaz color, with a golden rim. Complex nose, revealing a fresh bouquet with raisins, dried fruits, wood and spices.

### 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 5 year old Verdelho is fined and does not require decanting. It is excellent as an aperitif but is also exceedingly good with soups, feathered game and pates. 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: 78 g/l

UPC: 094799050063



### SCORES

90 Points, Wine Spectator, 2015

87 Points, Decanter, 2012

87 Points, Wine Enthusiast, 2006