



2003 BUAL COLHEITA

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.



WINEMAKING

Blandy's Bual Colheita 2003 was made with Bual grapes collected from multiple small, terraced vineyards that cling to the steep mountainous slopes of the island, this is a medium- rich Madeira. The grapes are fermented in stainless steel tanks until a neutral grape spirit brandy is added to stop the fermentation. Following fermentation, the wines undergo the 'canteiro' process used for fine Madeiras. They are placed in a lodge in American oak casks and heated solely by the sun's warmth for 13 years. This heating process oxidizes the wine, giving it a very long life and its characteristic nutty, rich flavors.

TASTING NOTE

Golden color with green reflections. Characteristic bouquet of Madeira with exotic wood, dry fruits, dates, vanilla and cacao. Medium sweet and full bodied, with a long, fresh aftertaste of vanilla and toffee.

WINEMAKER

Francisco Albuquerque

STORAGE & SERVING

This wine should be stored upright in a dark room with constant temperature, ideally no higher than 60°F. As the wine is completely stabilized, it is recommended to pull the cork at least 2 day before enjoying this wine. Decanting will help remove any deposit that may have occurred in bottle over time. A wine that should be enjoyed served chilled.

GRAPE VARIETAL

The 2003 harvest was an unusually dry one, experiencing just one day of rain in August and not a single drop more until October. For this reason it is widely considered to have been an exceptional year. It proved to be especially propitious for Bual, with a large production of the grape. Overall, 2003 was considered to have been excellent for the varietal.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 6.75 g/l tartaric acid
Residual Sugar: 92.0 g/l

SCORES

92 points, Wine Enthusiast, 2017
91 Points, Wine Spectator, 2017

UPC: 094799050551