



## 2008 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

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 14 years. This heating process oxidizes the wine, giving it a very long life and its characteristic nutty, rich flavors.

### TASTING NOTE

Topaz with golden nuance, a brilliant crystalline. Characteristic bouquet with notes of dried fruits and vanilla spices, and a hint of exotic woods. Medium rich palate is balanced and delicate, with a long finish of tea, dry leaves, spices and brandy.

### WINEMAKER

Francisco Albuquerque

### GRAPE VARIETAL

Blandy's Bual Colheita 2008 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.

### BOTTLED

2022

### 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.

### WINE SPECIFICATION

Alcohol: 19% vol  
Total acidity: 6.6 g/l tartaric acid  
Residual Sugar: 95 g/l

UPC: 094799051114 - 750ml

