



1999 MALMSEY 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.

THE WINEMAKING

Blandy's Malmsey 1999 was aged for 16 years in seasoned American oak casks and as with all the family's vintages, this wine started its ageing process in the warm high attic floors of the lodge in the centre of Funchal. Over the 16 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges, the "Sotão de Amendoa" where it spent the first 5 years, to the second floor for 7 years and finally to the cooler first for the remaining 4 years. The art of finding the right balance between concentration and the freshness of the wine lies in the winemaker's decision when to transfer the wine to the lower cooler north facing floors of the lodge.

TASTING NOTE

Amber color with golden highlights. Characteristic Madeira wine bouquet – Dry fruits (nuts), exotic woods, cakes, melaces and spices. On the mouth is sweet, soft and full-body, a long warm aftertaste with notes of honey cake, spices and rum.

WINEMAKER

Francisco Albuquerque

GRAPE VARIETAL

The Malmsey or Malvasia grape is found predominately in the region of São Jorge on the north of the island where the family has long standing relationships with over 26 farmers. Possibly the most well-known of the noble varieties, the grape has high levels of both sugar and acidity – a perfect combination for this rich style of Madeira.

BOTTLED

2015

STORAGE & SERVING

This wine should be stored upright in a dark room with constant temperature, ideally no higher than 61°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. This wine should be enjoyed chilled.

WINE SPECIFICATION

Alcohol: 20 % vol
Total acidity: 8.07 g/l tartaric acid
Residual Sugar: 130 g/l

UPC: 094799050247



SCORES

94 Points, Wine Spectator, 2016
92 Points, Wine Advocate, 2016