



SCORES

92 Points, Wine Advocate, 2019

2004 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 2004 was aged for 14 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 14 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

Bright crystalline, topaz color with golden highlights. Bouquet is intense, with notes of marmalade, toasted nuts, crystallized fruit, honey and brandy spice. In the mouth it is sweet, soft, and dense, with a long aftertaste. Fresh and full with notes of marmalade, candied fruit and toasted wood.

WINEMAKER
Francisco Albuquerque

GRAPE VARIETAL

The malmsey grape is found predominantly in the region of São Jorge on the north of the Madeira island. 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
2019

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 days 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: 7.0 g/l tartaric acid
Residual Sugar: 117 g/l

UPC: 094799050803