



2007 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 2007 was aged for 15 years in seasoned American oak casks and as with all the family's vintages, this wine started its aging process in the warm high attic floors of the lodge in the center of Funchal. Over the 15 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges, the "Sotão de Amendoa" to the cooler first for the remaining 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 with golden nuance, a brilliant crystalline. Characteristic bouquet, with notes of jam and marmalade, candied and dried fruits such as nuts and hazelnuts. The palate is rich, soft, and sweet. The finish is fresh with notes of wood and dried fruits macerated in brandy.

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 2022

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: 7.8 g/l tartaric acid
Residual Sugar: 125 g/l

UPC: 094799051121 - 750ml