



## 2010 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 2010 was aged for 13 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 13 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, clear and bright, with golden nuances. A characteristic nose, with notes of jams and sweet crystallized fruits, brioche and honey. The palate is sweet, rich and velvety, but with some freshness, leaving a long finish with warm notes of marmalade and spices.

### WINEMAKER

Francisco Albuquerque

### 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.

### 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.

### WINE SPECIFICATION

Alcohol: 20 % vol  
Total acidity: 7.0 g/l tartaric acid  
Residual Sugar: 112 g/l

### BOTTLED

2023

UPC: 094799051244 - 750ml

### SCORES

92 Points, Wine Enthusiast, 2023