



SCORES

94 points, Wine Enthusiast, 2017
92 Points, Wine Spectator, 2017
91 Points, Wine & Spirits, 2017

2002 SERCIAL 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 HARVEST

The 2002 harvest was defined by the pruning date as those who pruned earlier suffered a reduction in volume of approximately 30%, compared to those who pruned in late March. Overall the production of the Sercial was of very low volume, particularly from our growers on the north, but the warm weather and low humidity ensured that the fruit grown high in the mountains on the south of the island benefitted from perfect conditions, enabling the farmers to leave the fruit on the vine for longer, allowing for further development.

THE WINEMAKING

Blandy's Colheita Sercial 2002 was aged for 14 years in seasoned American oak casks in the traditional 'Canteiro' system, whereby the wine is gently heated by warm air in the lofts of the family's south-facing lodge in Funchal. Over the years the wine passed down from the warmest top floor of the lodge, the "Sotão de Amêndoa", to the middle floor, where it remained until 2008. After this the wine moved to the ground floor where it remained until being bottled in 2016. The art of finding the right balance between concentration and freshness of the wine lies in the winemaker's decision of when to transfer the wine to the lower, cooler north-facing floors of the lodge.

TASTING NOTE

Clear, golden color with topaz reflections. Complex and intense notes of honey, nutmeg and toasted wood aromas. On the palate, well balanced and dry with a long, spicy finish and a lingering freshness.

WINEMAKER

Francisco Albuquerque

GRAPE VARIETAL

Sercial

BOTTLED

2016

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: 20.1 % vol
Total acidity: 6.66 g/l tartaric acid
Residual Sugar: 54.6 g/l

UPC: 094799050384