



## 2009 SERCIAL COLHEITA



### SCORES

94 Points, Wine Spectator, 2022  
94 Points, Wine Enthusiast, 2022

### THE FAMILY

Blandy's distinguishes itself for being the only family, of all the original founders of the Madeira wine trade, which still owns and manages its own original wine company. Throughout its long history on the island, the family has played a leading role in the development of Madeira Wine. The family continues to live in Madeira, thus maintaining a tradition that dates back to 1811 - two centuries and seven generations producing excellent wines.

### THE WINE

The grapes for this wine were harvested by hand, at Pomar Novo, in Jardim da Serra above Câmara de Lobos, on the south of Madeira. This area of the island is characterized by Andossolos-type soils, located in the highest parts of the island, above 400 meters, with an average content of organic matter, but deficient in most macronutrients. Even so, this soil type is good for agriculture. The vines are planted in a low trellis system, close to the ground, protecting them from the strong mountainous wind coming off the highest peaks. On average, this region has lower temperatures characteristic of these mountain altitudes that, together with this particular variety produces a wine of remarkable astringency and high acidity. This "Colheita" was aged in very old oak barrels using the traditional method called "Canteiro" (barrels supported on long beams), in the centuries-old Blandy's Wine Lodge.

### TASTING NOTE

Topaz with golden nuance, brilliant crystalline. Characteristic bouquet candied citrus fruits, dried fruits, iodized notes and spice. The palate is dry with a fresh salinity and citrus notes. Long finish of spice and citrus chutney.

**WINEMAKER**  
Francisco Albuquerque

**GRAPE VARIETAL**  
Sercial

**BOTTLED**  
2022

**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 % vol  
Total acidity: 7.25 g/l  
Residual Sugar: 45 g/l

UPC: 094799051091 - 750mL