



2010 SERCIAL COLHEITA

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

Bright, crystalline open gold. An intense bouquet of candied citrus fruits, citrus compote, and exotic spices such as saffron, with notes of dry wood. The palate is dry, very fresh, and citric with a long finish leaving notes of brandy and honey.

WINEMAKER

Francisco Albuquerque

GRAPE VARIETAL

Sercial

BOTTLED

2023

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: 8.3 g/l
Residual Sugar: 50 g/l

UPC: 094799051213 - 750mL



SCORES

95 Points, Wine & Spirits, 2023

Top 100 Winery of the Year

91 Points, Wine Enthusiast, 2023