

BLANDY'S

Est. 1811
• MADEIRA •



SCORES

97 points, Decanter, 2018
94 points, Wine Enthusiast, 2018
92 points, Wine Spectator, 2017
92 points, Wine & Spirits, 2018

2000 VERDELHO 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 Verdelho Colheita was aged in seasoned American oak casks in the traditional 'Canteiro' system, whereby the wine is gently heated by warm air in the lofts of the company's south-facing lodge in Funchal. Over the years the casks are transferred from the top floor to the middle floor and eventually to the ground floor where it is cooler. The wine is regularly raked during the ageing process and is finally bottled when the desired balance of maturity is reached.

TASTING NOTE

Topaz color with a golden nuance. Complex and intense aromas of tropical fruits, dried fruits, wood and spice. Medium dry, concentrated and fresh with a long luxurious finish.

WINEMAKER

Francisco Albuquerque

GRAPE VARIETAL

Verdelho

BOTTLED

2017

only 2,598 bottles produced

STORAGE & SERVING

Blandy's Colheita is fined and does not require decanting. It has been bottled when ready for drinking and will keep for several months after opening. It is exceedingly good with creamy starters, soups and tropical fruits and also on its own. A wine that should be enjoyed served chilled.

WINE SPECIFICATION

Alcohol: 20 % vol
Total acidity: 9.5 g/l tartaric acid
Residual Sugar: 74.5 g/l

UPC: 094799050643