



2008 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 2008 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

Brilliant crystalline topaz color, with golden highlights. On the nose it is intense with notes of candied citric fruits, apricot, dried fruit, some complex iodine notes. Medium dry, fresh and vibrant, rich in saline and spices. A lingering aftertaste of jam and chutney.

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 Verdelho grape, some say, was the most represented grape in Madeira during the 17th century and that it originates from the island. The musts have moderate sweetness and acidity which result in medium-dry wines.

WINE SPECIFICATION

Alcohol: 19% vol
Total acidity: 6.5 g/l tartaric acid
Residual Sugar: 68 g/l

BOTTLED 2019

UPC: 094799050872

