



SCORES

95 Points, Wine Enthusiast, 2023

2010 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 2010 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 racked during the ageing process and is finally bottled when the desired balance of maturity is reached.

TASTING NOTE

Topaz with golden nuances, crystal clear. An intense bouquet of apple jelly, yellow fruit chutney, aged brandy with hints of spice. The palate is medium dry and fresh with saline notes, leaving a long and warm finish of candied fruit and brandy.

WINEMAKER Francisco Albuquerque

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.

BOTTLED 2023

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.

WINE SPECIFICATION

Alcohol: 20% vol

Total acidity: 6.8 g/l tartaric acid

Residual Sugar: 75 g/l

UPC: 094799051220 - 750ml