



RAINWATER

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 Rainwater was transferred to 'estufa' tanks where the wine underwent a cyclic heating and cooling process between 113°F and 122°F over a period of 3 months. After 'estufagem' the wine was aged for three years in American oak casks and then underwent racking and fining before the blend was assembled and bottled.

TASTING NOTE

Rainwater is medium dry pale Madeira that is delicious taken chilled before meals but also goes well with dessert. It's elegant and refined bouquet has made it a universal favorite.



SCORES

87 Points, Wine Spectator, 2008
85 Points, Wine Advocate, 2012

WINEMAKER
Francisco Albuquerque

PROVENANCE
Various quality vineyards grown at between 300m and 400m on the north of the island near São Vicente. The vines are planted on terraced slopes with volcanic soil made up of dark clay and grit (Terra Grossa) and heavy clayey earth that does not drain water and cracks when dry (Massapez).

STORAGE & SERVING
Blandy's Rainwater is fined and does not require decanting. It has been bottled when ready for drinking and will keep for several months after opening.

WINE SPECIFICATION
Alcohol: 18% vol
Total acidity: 6.0 g/l tartaric acid
Residual Sugar: 78 g/l

UPC: 094799050018