



1966 VINTAGE BUAL

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 Bual 1966 was aged for 49 years in seasoned American oak casks and as with all the family's vintages, this wine started its ageing process in the warm high attic floors of the lodge in the centre of Funchal. Over the 49 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges, the "Sotão de Amendoa" where it spent the first 10 years, to the second floor for 20 years and finally to the cooler first for the remaining 19 years. The art of finding the right balance between concentration and the freshness of the wine lies in the winemaker's decision when to transfer the wine to the lower cooler north facing floors of the lodge.

TASTING NOTE

Elegant, filled with rich buttery and nutty notes to the dried tropical fruit, apricot and baked apple flavors. Creamy midpalate, with a long, sumptuous finish filled with white chocolate, citrus zest and mineral accents, delivering hints of pepper.

WINEMAKER

Francisco Albuquerque

PROVENANCE & GRAPE VARIETAL

The family today works with 29 Boal (or Bual) growers who are located predominately on the south coast of the island between Ribeira Brava and Calheta. Relatively easy to grown and quite vigorous, the berry benefits from the long hours of sunlight found in this region of the island. Also known in Portugal as "Malvasia Fina", this varietal is picked relatively early on during harvest and produces a medium rich style of wine.

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 is best enjoyed chilled.

WINE SPECIFICATION

Alcohol: 20 % vol
Total acidity: 8.82 g/l tartaric acid
Residual Sugar: 115.16 g/l

UPC: 094799050568

SCORES

97 Points, Wine Spectator, 2016
94 Points, Wine Advocate, 2016
90 Points, Wine & Spirits, 2016

BOTTLED
2015