



SCORES

98 Points, Wine & Spirits, 2018
95 Points, Wine Enthusiast, 2018
94 Points, Wine Spectator, 2019

1977 VINTAGE MALMSEY

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

The wine was aged for 41 years in old American oak casks at Quinta das Maravilhas in Funchal. "We bought the stock of wine after being presented with samples that far exceeded our expectations in terms of quality, freshness and complexity. Vintage Malmseys, when aged in the right location, have the ability to develop that natural richness into deep layers of aromas and flavors. The wine, after the years that it spent at the Zino's family Quinta, benefited from the specific micro climate at that altitude. After we bought the wine, we held it at our winery in Caniçal before finally being bottled in May 2018." This is the only wine produced and aged at Quinta das Maravilhas as subsequent harvests were sold as grapes to the Madeira Wine Association until the vineyard ceased to be productive.

TASTING NOTE

Dark mahogany color with golden reflections. A characteristic aroma of Madeira wine, having pronounced notes of exotic woods, dried and crystallized fruits and spices. On the mouth its full bodied, smooth, sweet releasing notes of dark chocolate, spices and tobacco, and has a long aftertaste with notes of fruitcake, molasses and spices.

WINEMAKER

Francisco Albuquerque

PROVENANCE & GRAPE VARIETAL

The vineyard at Quinta das Maravilhas in the centre of Funchal was converted from a productive banana growing area to that of growing Malmsey de São Jorge in 1973. The vineyard was carefully managed over the following years and the grapes, picked by the family and friends, were then sold to the Madeira Wine Association. In 1977 the vineyard was considered fully established and the grapes were harvested.

BOTTLED
2018

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 days 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: 19 % vol
Total acidity: 8.5 g/l tartaric acid
Residual Sugar: 125 g/l

UPC: 094799050759