

BLANDY'S
Est. 1811
• MADEIRA •



SCORES

91 Points, Wine Advocate, 2019

1981 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 in oak barrels for a total of 37 years and started its own aging program whereby the wine was gently heated by warm air in the lofts of the south-facing lodge in Funchal. Over the years the wine was transferred from the top floor to the middle floor and eventually to the ground floor where temperatures were cooled. The wine was regularly racked during the aging process and finally bottled when the desired balance of maturity was reached.

TASTING NOTE

Amber color with green reflections, crystalline and bright. On the nose is an exuberant bouquet, notes of exotic wood, toasted confectionery with candied fruits, spices, and smoky notes. Sweet, smooth, and dense, good concentration with excellent freshness and a long aftertaste of brandy, spices, and honey.

WINEMAKER

Francisco Albuquerque

PROVENANCE & GRAPE VARIETAL

The malmsey grape is found predominantly in the region of São Jorge on the north of the Madeira island. Possibly the most well-known of the noble varieties, the grape has high levels of both sugar and acidity – a perfect combination for this rich style of Madeira.

BOTTLED 2019

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: 21 % vol
Total acidity: 9.0 g/l tartaric acid
Residual Sugar: 110 g/l

UPC: 094799050841