

**BLANDY'S**  
Est. 1811  
• MADEIRA •



## 1989 VINTAGE SERCIAL

### THE FAMILY

Two centuries and seven generations producing excellent wines. Blandy's distinguishes itself for being the only family, of all the original founders of the Madeira wine trade, which still owns and manages its own original wine company.

### THE WINEMAKING

The wine was aged using the 'Canteiro' method in oak barrels (650L) for a total of 30+ years and started its own aging program whereby the wine was gently heated by warm air in the lofts of the south-facing Blandy's Wine Lodge in Funchal. The wine moved to the warmest top floor, the "Sotão de Amendoa", where it remained for 1 year. It then passed down to the middle floor and eventually to the ground floor, where it remained until being bottled. The art of finding the right balance between concentration and the richness of the wine lies in the winemaker's decision when to transfer the wine to the lower, cooler north-facing floors of the lodge. The wine was regularly racked during the aging process and finally bottled when the desired balance of maturity was reached.

### TASTING NOTE

Amber gold with an old gold nuance. Very exuberant and characteristic. Volatile, almost spicy on the nose, with pronounced notes of citrus jam and spice. Very fresh, dry, with invigorating intense acidity, leaving a very long fresh aftertaste, releasing notes of exotic wood, spice, ginger and aged brandy.

### WINEMAKER

Francisco Albuquerque, António Serôdio and João Pedro Ramalho

### PROVENANCE

Calheta, Madeira.

### GRAPE VARIETAL

Sercial has a late ripening and is resistant to oidium and mildium. The grape produces wines that rarely achieve more than 11% alcohol before fortification, and which are remarkably fresh, and present intense and vibrant aromas. In Madeira, Sercial is always used to produce dry wines.

BOTTLED  
2024

### 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: 10.77 g/l tartaric acid  
Residual Sugar: 55 g/l

UPC: 094799051404