



SCORES

94 Points, Wine Enthusiast, 2023
96 Points, Wine & Spirits, 2003
Top 100 winery of the Year

1990 VINTAGE SERCIAL

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 30+ 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 raked during the aging process and finally bottled when the desired balance of maturity was reached.

TASTING NOTE

Amber with golden reflections, bright crystalline. A characteristic bouquet, with ethereal notes of brandy infusion with candied citrus fruits, ginger-like spices, and walnut-like dried fruit. On the palate, the wine is dry, very fresh, leaving a long finish of sweet bitter orange and old brandy.

WINEMAKER

Francisco Albuquerque

PROVENANCE & 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 2023

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: 11.0 g/l tartaric acid
Residual Sugar: 55 g/l

UPC: 094799051183 - 750mL
094799051190 - 1.5L
094799051206 - 3L