



1976 VINTAGE TERRANTEZ

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 Terrantez 1976 was aged for 21 years in seasoned American oak casks. A relatively young wine considering that the majority of the family's vintages have more than 30 years in cask, though the decision was made to bottle this wine shortly after the 20 year minimum legal period as it was felt that the wine had achieved the perfect balance of acidity and concentration.

TASTING NOTE

Mid-mahogany, green rim; high-toned, savoury-smoky aromas, toast and wood-smoke and a touch of varnish; lovely, characteristically bitter-sweet fruit, very clean with apple and citrus acidity, something almost burgundian about this wine's gentleness and finesse.

WINEMAKER

Francisco Albuquerque

PROVENANCE & GRAPE VARIETAL

Terrantez is an extremely rare variety that had almost been lost to Madeira, although there are a few recent plantings that promise a future for this well-known grape. Very low yields indeed with late ripening. Good general disease resistance but compact bunches and extremely thin-skinned berries make it prone to botrytis bunch rot and berry splitting. Terrantez Madeira is lean and is less aromatic; usually made medium dry or medium rich, with high acidity.

BOTTLED

1997

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: 9.30 g/l tartaric acid
Residual Sugar: 90 g/l

UPC: 094799050209



SCORES

92 Points, Wine Advocate, 2012
89 Points, Wine Spectator, 1999