



#### SCORES

94 Points, Wine Advocate, 2016  
94 Points, Wine & Spirits, 2016  
93 Points, Wine Spectator, 2015

## 1979 VINTAGE VERDELHO

### 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 Verdelho 1979 was aged for 36 years in seasoned American oak casks and as with all the family's vintages, this wine started its ageing process in the warm high attic floors of the lodge in the centre of Funchal. Over the 36 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges, the "Sotão de Amendoa" where it spent the first 5 years, to the second floor for 25 years and finally to the cooler first for the remaining 6 years. The art of finding the right balance between concentration and the freshness of the wine lies in the winemaker's decision when to transfer the wine to the lower cooler north facing floors of the lodge.

### TASTING NOTE

Aromas of toffee, with fresh and powerful flavors of dried apricot, mango and roasted pineapple. Smoky notes emerge midpalate, accented by hints of underbrush on the finish.

**WINEMAKER**  
Francisco Albuquerque

#### PROVENANCE & GRAPE VARIETAL

Verdelho is said to have been widely cultivated on Madeira in the 17th Century and some say it may have actually originated from the island. The family today works with 26 famers found in 5 main regions of the island. In the north in Porto Moniz, Santana and São Vicente and in the south in Calheta and Funchal. Verdelho produces a must with moderate sugar levels, marked acidity and produces a medium-dry style of Madeira wine.

**BOTTLED**  
2015

#### 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: 8.92 g/l tartaric acid  
Residual Sugar: 80.19 g/l

UPC: 094799050599