

BLANDY'S BUAL 10 YEARS OLD

The Blandy's are unique in being the only family of all the original founders of the Madeira wine trade to still own and manage their own original wine company, maintaining a tradition that goes back to 1811.

VARIETAL

The family works with 29 Boal (or Bual) farmers predominately from the south coast of the island between Ribeira Brava and Calheta. Relatively easy to grown and quite vigorous, the berry benefits from the long hours of sunlight found in this region of the island. Also known in Portugal as "Malvasia Fina", this varietal is picked relatively early on during harvest and produces a medium rich style of wine.

VINIFICATION

Blandy's 10 year old Bual undergoes pelicular maceration followed by fermentation with natural yeast at temperatures between 18°C - 21°C in temperature controlled tanks. After approximately 3 days, fortification with vinic alcohol takes place, arresting fermentation at the desired degree of sweetness.

AGEING

Blandy's 10 year old Bual a blend of wines with an average of 10 years in seasoned American oak casks. The wines were aged at the family's Lodge in Funchal in the traditional 'Canteiro' system, whereby the wine is gradually transferred from the higher floors where the temperatures are higher, to the middle floors and eventually to the ground floor where temperatures are cooler. The process of transferring the barrels is absolutely critical to ensure the right balance of ullage and concentration. All through the ageing process, the primary fruit flavours of the wine are gently transformed into tertiary dried fruit notes that produce unique Madeira hallmark bouquet.

This wine was regularly raked during this ageing process and was fined before bottling.

SERVING & CELLARAGE

Blandy's 10 year old Bual is fined and does not require decanting. It is a fine accompaniment to foie gras and cheeses such as aged gouda or blue cheese, but also pairs extremely well with nuts, dried fruits, and fruitcake and crème brûlée.

It has been bottled ready for drinking and will keep for several months after opening.

TASTING NOTES

"Packed with aromas of raisins, butterscotch and vanilla. Mouth-filling concentrated flavours of maple syrup, figs, caramel and sugared walnuts. Sweet but with a streak of acid verve. Beautifully balanced with an endless finish and lovely complexity" (IWSC)

The non-vintage 10-Year-Old Bual has an elegant bouquet with notes of Seville orange marmalade, quince, beeswax, dried orange peel and cardamom. The palate is very well-balanced with subtle marmalade and spice notes on the entry. (erobertparker)

ACCOLADES SINCE 1995:

International Wine and Spirit Competition: 1 (outstanding) Silver medal

Decanter World Wine Competition: 1 Silver medal

The Wine Advocate – 2016 – 89 Points

TECHNICAL SPECIFICATIONS

Alcohol: 19%

Total Acidity: 7 g/l

Residual Sugar: 100 g/l

Baumé: 3.4

GENERAL INFORMATION

Grape Variety: Bual

Ageing: "Canteiro"

Style: Medium Rich

Age: 10 Years Old

Winemaker: Francisco Albuquerque

