

**BLANDY'S RAINWATER**

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.

The family has played a leading role in the development of Madeira wine throughout its long history and in the economic development of this remote Atlantic Island and members of the family continue to live on Madeira, maintaining a tradition that goes back to 1811.

Blandy's Madeira remains totally dedicated to the traditions, care, and craftsmanship of Madeira Wine making and has been owned by the same family for 200 years and seven generations.

**VINEYARDS**

Various quality vineyards grown at between 300m and 400m on the north of the island near São Vicente. The vines are planted on terraced slopes with volcanic soil made up of dark clay and grit (Terra Grossa) and heavy clayey earth that does not drain water and cracks when dry (Massapez).

**VINIFICATION**

Blandy's Rainwater underwent fermentation off the skins with natural yeast at between 24°C - 26°C C in temperature controlled stainless steel tanks. After approximately 4 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

**MATURATION**

Blandy's Rainwater was transferred to 'estufa' tanks where the wine underwent a cyclic heating and cooling process between 45°C and 50°C over a period of 3 months. After 'estufagem' the wine was aged for three years in American oak casks and then underwent racking and fining before the blend was assembled and bottled.

**TASTING NOTES**

Rainwater is medium dry pale Madeira that is delicious taken chilled before meals but also goes well with dessert. It's elegant and refined bouquet has made it a universal favorite.

**SERVING & CELLARAGE**

Blandy's Rainwater is fined and does not require decanting. It has been bottled when ready for drinking and will keep for several months after opening.

**TECHNICAL SPECIFICATIONS**

ALCOHOL: 18%

TOTAL ACIDITY: 6 g/l tartaric acid

VOLUMETRIC MASS: 1012,00

RESIDUAL SUGAR: 78 g/l

BAUMÉE: 2.2

**GENERAL INFORMATION**

GRAPE: Tinta Negra

AGEING: 'Estufa'

STYLE: Medium Dry

AGE: 3 Years Old

ENOLOGY: Francisco Albuquerque