

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. The family's vintage Madeira collection is unrivalled and their vintage room has been described as a "cathedral of wine", storing wines dating back to the 18th century.

This wine was first born as the Alvada before developing into Blandy's 5 year old Reserva in 2018. At the time, it was unique within the Madeira wine trade as the first blended wine using two of the island's traditional white varieties – 50% Malmsey and 50% Bual. The result was a wine that incorporated the luscious, silky, honey suckle Malmsey with the tropical fruit and spiciness of Bual.

Maturation

The Bual and Malmsey used to make this blend were aged separately for 5 years in American oak casks in the traditional 'Canteiro' system. This comprises of the gentle heating of the wine in the lofts of the lodges in Funchal. Over the years the wine is transferred from the top floors to the middle floors and eventually to the ground floor where it is cooler. The wine underwent racking and fining before the blend was assembled. After an additional 6 months blending in Brazilian Satinwood vats, the wine is finally bottled.



Tasting Notes

Lovely golden-chestnut colour with a fine golden rim. Characteristic and classic Madeira bouquet of dried fruits, toffee and hints of oak and spices. Sweet, very rich, smooth and full-bodied, balanced by a very fine acidity. A long aftertaste with notes of honey and spicy oak.

General information

Grape Variety: 50% Boal
50% Malmsey
Age: 5 years old
Style: Rich
Bottled: 2018
Winemaker:
Francisco Albuquerque

Specifications

Alcohol: 19%
Total Acidity: 5,50 g/L
Residual Sugar: 120 g/L
Volatile Acidity: 0,35 g/L
Volumetric Mass: 1031 g/L