

**BLANDY'S VINTAGE BUAL 1948**

The Blandys 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.

Blandys'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.

**VINIFICATION**

Blandys's Vintage Bual 1969 underwent fermentation off the skins with natural yeasts. After 5 to 6 days, fortification with vinic alcohol took place, arresting fermentation at the desired degree of sweetness.

**MATURATION**

Blandys's Vntage Bual 1948 is a single harvest Madeira. This wine was aged for 56 years in seasoned American oak casks in the traditional 'Canteiro' system, whereby the casks were gradually transferred from the top floors of the lodge, where it is naturally warmer, to the middle floors and eventually to the ground floor where it is cooler. The wine was regularly raked and when it reached the desired stage of maturity it was bottled.

**TASTING NOTES**

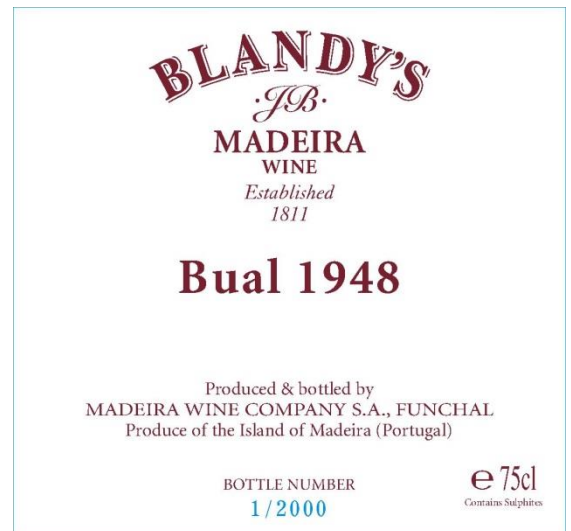
Colour: clear, golden-bronze colour, with a greenish-tinted golden edge on the rim.

Nose: Intense and complex characteristic bouquet of Madeira with notes of dried fruits, wood, toffee and spices.

Palate: medium-rich, soft and full-bodied, revealing a perfect balance between richness and acidity. A very oaky long finish with persistent toffee notes.

**SERVING & CELLARAGE**

This wine should be stored upright in a dark room with constant temperature, ideally no higher than 16°C. 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.

**TECHNICAL SPECIFICATIONS**

ALCOHOL: 20%

TOTAL ACIDITY: 1.1

BAUMÉE: 3.5

**GENERAL INFORMATION**

AGEING: 'Canteiro'

GRAPE: Bual

STYLE: Medium Rich

CATEGORY: Vintage

HARVEST YEAR: 1948

CASK: American Oak

NUMBER OF BOTTLES: 1.667

BOTTLED: 2004

ENOLOGY: Francisco Albuquerque