

**BLANDY'S VINTAGE TERRANTEZ 1975**

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 18<sup>th</sup> century.

**VARIETAL**

Terrantez is an extremely rare variety that had almost been lost to Madeira, although there are a few recent plantings that promise a future for this well-known grape. Very low yields indeed (zero in some years) with late ripening. Good general disease resistance but compact bunches and extremely thin-skinned berries make it prone to botrytis bunch rot and berry splitting. Terrantez Madeira is lean and is less aromatic; usually made medium dry or medium rich, with high acidity.

**AGEING**

Blandy's Vintage Terrantez 1975 is a single harvest Madeira. This wine was aged for 29 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.

**CELLARAGE & SERVING**

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 1 day before enjoying this wine and will keep for several months after opening. Decanting will help remove any deposit that may have occurred in bottle over time. A wine that should be enjoyed in the good company of friends, served not higher than 17°C. It has been bottled ready for drinking and will keep for several months after opening.

**TASTING NOTES**

Clear, topaz colour with golden green highlights. Exuberant, complex and characteristic Madeira bouquet, with dried fruits, wood and spices. A very long and fresh finish revealing a perfect balance between richness and sweetness with persistent spices.

"Made from noble Terrantez, which lends elegance and poise to the wine. Amber-hued, with ripe satsumas and orange zest on the nose. The palate is a beautiful combination of honeycomb, flowers, minerals and herbs. Concentrated, balanced and very, very long". - Wine International, October 2005

"Star bright mahogany. Vivid lemon and lime scents rise from the glass, whilst earthy tree bark flavours add depth to the smooth palate." - Wine International, October 2004

**ACCOLADES**

Gold Medal – IWSC 2004  
 Gold Medal - IWC 2005

TECHNICAL SPECIFICATIONS	
ALCOHOL:	20%
TOTAL ACIDITY:	9.30 g/l
RESIDUAL SUGAR:	90 g/l
BAUMÉE:	2.8



GENERAL INFORMATION	
AGEING:	'Canteiro'
GRAPE:	Terrantez
STYLE:	Medium Rich
CATEGORY:	Vintage
HARVEST YEAR:	1975
CASK:	American Oak
NUMBER OF BOTTLES:	2000 (75cl)
DATE OF BOTTLING:	2004
WINEMAKER:	Francisco Albuquerque