

BLANDY'S VINTAGE MALMSEY 1988

BLANDY'S
EST.1811
MADEIRA

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.

VARIETAL

The Malmsey or Malvasia grape is found predominately in the region of São Jorge on the north of the island where the family has long standing relationships with over 26 farmers. Possibly the most well-known of the noble varieties, the grape has high levels of both sugar and acidity – a perfect combination for this rich style of Madeira.

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Malmsey 1988

BOTTLED IN / ENGARRAFADO EM: 2013

BOTTLE NUMBER

0001 / 1542

21% vol.

e 75cl

Contains Sulphites
Contém Sulfitos

Madeira Wine bottled by

Vinho da Madeira engarrafado por

MADEIRA WINE COMPANY S.A., FUNCHAL

Product of/Produto da Madeira (Portugal)

Vintage notes:

"After several average vintages we are pleased to report that the 1988 vintage produced excellent grapes for all vitis vinifera and is regarded as one of the best quality madeira vintages of this decade. Unlike mainland Portugal and other wine growing areas in Europe we were fortunate in Madeira in experiencing a more balanced climate during 1988, although June and July were colder than usual which resulted in the late development of the grape. The result of these climatic conditions was that the quality of a late harvest was extremely good, with fat grapes and good alcohol content."

AGEING

The wine was aged in American oak barrels for a total of 25 years and started its ageing program in our Sotão de Amendoa (the Almond Attic, on the 4th floor) in our lodges in the centre of town, where it remained until 1991. It was then placed on the 2nd floor for 2 years before spending the remaining 20 years on the 1st floor of the lodges.

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 2 day before enjoying this wine. 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.

TECHNICAL SPECIFICATIONS

Alcohol: 21 %

Total Acidity: 9.53 g/l (tartaric acid)

Residual Sugar: 123 g/l

Baumé: 4,8

GENERAL INFORMATION

Grape Variety: Malmsey

Category: Vintage / Frasqueira

Ageing: "Canteiro"

Cask: American Oak

Style: Sweet

Harvest Year: 1988

Bottled: 2013 (1589 bottles)

Winemaker: Francisco Albuquerque