

BLANDY'S COLHEITA SERCIAL 1998

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, 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 1998 harvest was defined by the pruning date as those who pruned earlier suffered a reduction in volume of approximately 30%, compared to those who pruned in late March. Overall the production of the Sercial was of very low volume, particularly from our growers on the north, but the warm weather and low humidity ensured that the fruit grown high in the mountains on the south of the island benefitted from perfect conditions, enabling the farmers to leave the fruit on the vine for longer, allowing for further development. These grapes were the last to be delivered at the winery on the 2nd of October.

AGEING

Aged in barrel n°24286 on the 2nd south-facing floor of the lodges until November 2009, then transferred to barrel n° 24221 located on the 1st floor, where the wine aged before being bottled in 2013.

Total quantity: 1550 lts.

CELLARAGE & SERVING

This wine should be stored upright in a dark room with constant temperature, ideally no higher than 16°C. Decanting is not necessary, but will help remove any deposit that may have occurred in bottle over time.

It has been bottled ready for drinking and will keep for several months after opening. Enjoy slightly chilled on its own or paired with appetizers before a meal. For those who like to experiment, try this wine with aged Comté cheese.

TASTING NOTES

This Sercial has a clear, golden colour. On the nose, notes of honey, nutmeg and toasted almonds. On the palate, well balanced and structured acidity giving it a fresh feel that lingers.

REVIEWS

Wine Enthusiast 2015 – 96 Points

Wine Spectator 2015 – 96 Points

Decanter January 2016 issue – "Mayson's Pick: 10 fascinating Madeiras to seek out" by Richard Mayson – 17,5/20 Points

Jancis Robinson – Wine critic – December 2015 - 91 Points

ACCOLADES

Gold Medal – Decanter 2015

Silver Medal – IWSC 2015

TECHNICAL SPECIFICATIONS

Alcohol:	20%
Total Acidity:	7,50 g/l
Residual Sugar:	58 g/l
Baumé:	1,1

GENERAL INFORMATION

Grape Variety:	Sercial
Category:	Colheita
Ageing:	"Canteiro"
Cask:	American Oak
Style:	Dry
Harvest Year:	1998
Bottled:	2013 (2600 bottles)
Winemaker:	Francisco Albuquerque

