

**BLANDY'S MALMSEY 10 YEARS OLD**

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.

**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.

**VINIFICATION**

Blandy's 10 year old Malmsey undergoes pelicular maceration followed by fermentation with natural yeast at temperatures between 18°C - 21°C in temperature controlled tanks. After approximately 48 hours, fortification with vinic alcohol takes place, arresting fermentation at the desired degree of sweetness.

**AGEING**

Blandy's 10 year old Malmsey is a blend of wines with an average of 10 years in seasoned American oak casks. The wines were aged at the family's Lodge in Funchal in the traditional 'Canteiro' system, whereby the wine is gradually transferred from the higher floors where the temperatures are higher, to the middle floors and eventually to the ground floor where temperatures are cooler. The process of transferring the barrels is absolutely critical to ensure the right balance of ullage and concentration. All through the ageing process, the primary fruit flavours of the wine are gently transformed into tertiary dried fruit notes that produce unique Madeira hallmark bouquet.

This wine was regularly racked during this ageing process and was fined before bottling.

**SERVING & CELLARAGE**

Blandy's 10 year old Malmsey is fined and does not require decanting. It is a superb accompaniment to dessert dishes, especially fruit, cakes, rich chocolate puddings and cheeses. It has been bottled ready for drinking and will keep for several months after opening.

**TASTING NOTES**

"The non-vintage 10-Year-Old Malmsey has an introspective, marmalade, fig and burnt sugar-scented bouquet that gently unfurls in the glass. The palate is very well-balanced, with a viscous entry that lacquers the mouth. The acidity is very well-judged, lending the finish a sense of poise and tension that neatly counterbalances the richness and precocity. This is very well-made." 90 points (erobertparker)

**ACCOLADES SINCE 1995:**

International Wine Challenge: 2 Gold medals and 3 Silver medals

International Wine and Spirit Competition: 2 Silver medals

The Wine Advocate – 2016 – 91 Points

**TECHNICAL SPECIFICATIONS**

Alcohol: 19%

Total Acidity: 6.50 g/l

Residual Sugar: 123 g/l

Baumé: 4,9

**GENERAL INFORMATION**

Grape Variety: Malmsey

Ageing: "Canteiro"

Style: Rich

Age: 10 Years Old

Winemaker: Francisco Albuquerque

