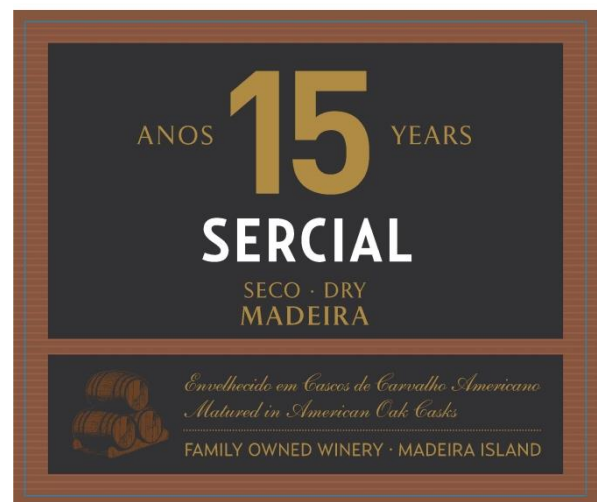


BLANDY'S SERCIAL 15 YEARS OLD

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.

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.

Blandy'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**

Blandy's 15yo Sercial undergoes fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled stainless steel tanks. Approximately after 7 to 9 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandy's Sercial 15 Years Old is a blend of different wines which aged an average of 15 years in seasoned American oak casks at the Blandy's Wine Lodge in Funchal. The ageing was done in the traditional 'Canteiro' system, whereby the wine is gradually transferred from the higher lodges' attics, where the natural warmth of the sun contributes to the concentration of the wines, and temperatures are higher, to the middle floors, where temperatures are milder, and eventually, to the ground floor where temperatures are cooler. During this ageing, the wine underwent regular racking, and before finally being bottled, all wines are fined. All through the ageing process, the primary fruit flavors of the wine are gently transformed into tertiary dried fruit notes that produce Madeira unique hallmark bouquet.

TASTING NOTES

Pale, bright topaz color with a golden green reflection, slow teardrop, fresh with dry fruit, wood and citrus flavors with a fresh and nutty persistent finish.

SERVING & CELLARAGE

Blandy's 15 Years Old Sercial is fined and does not require decanting. It is excellent as an aperitif but is also exceedingly good with flambés, dried fruits and spicy cheeses. It has been bottled when ready for drinking and will keep for several months after opening.

TECHNICAL SPECIFICATIONS

ALCOHOL:	19%
TOTAL ACIDITY:	7 g/l
VOLUMETRIC MASS:	1004
RESIDUAL SUGAR:	60 g/l
BAUMÉE:	1,1

GENERAL INFORMATION

GRAPE VARIETY:	Sercial
AGEING:	"Canteiro"
STYLE:	Dry
AGE:	15 Years Old
ENOLOGY:	Francisco Albuquerque