

BLANDY'S 30 YEARS OLD BUAL

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.

THE 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

Finding the idea balance between concentration and freshness is an art requiring enormous great knowledge, experience, skill, craftsmanship, and dexterity. This balance is the result of the winemaking decisions which are made during the ageing of the wines, that age in the naturally heated attics of the company wine lodges in seasoned American oak casks, and are gradually moved from the warmest south facing attics to the cooler north side warehouses. Blending is a complex operation. Although every new batch can be made using different wines, the style must remain similar for every wine bottled and sold bearing the indication of age.

This 30YO blend has been created from a selection of the very best Bual vintages of the last 5 decades, and has an average of 32 years of aging. The youngest wine in the blend is 11 years old, and the oldest 47 years old. All grapes were picked in the winemaking regins of Campanário and Estreito da Calheta. All wines were vinified in free running press, and fortified in the last third of fermentation.

MATURATION

Blandy's 30 Years old Bual has been aged in seasoned 650 litre american oak casks until the blending. Upon completion of the final blend, the wine is stabilised in cask for 6 months before bottling. It has been submitted to a soft fining before bottling.

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 served not higher than 16°C

TASTING NOTES

Lush, rich and creamy, with decadent spiced flavors of citrus peel, dried apricot and baked peach, woven together by vibrant acidity. Pure and minerally, featuring hints of white pepper. Culminates in an endless finish filled with a complex mix of savory herbal details. Drink now through 2050. 400 cases made. – KM, Issue Oct 15, 2015)

REVIEWS

Wine Spectator 2015 – 95 Points

The Wine Advocate – 2016 92 Points

ACCOLADES:

TECHNICAL SPECIFICATIONS	
Alcohol:	20%
Total Acidity:	8 g/l
Residual Sugar:	91 g/l
Baumé:	3.5

GENERAL INFORMATION	
Grape Variety:	Bual
Ageing:	'Canteiro'
Style:	Medium Sweet
Age:	Between 15 and 49 Years Old
Winemaker:	Francisco Albuquerque

