



## 1968 VINTAGE SERCIAL



### SCORES

95 points, Wine Enthusiast, 2018  
93 Points, Wine Spectator, 2018  
93 Points, Wine & Spirits, 2018

### THE FAMILY

The Blandy's family is unique for being the only family of all the original founders of the Madeira wine trade to still own and manage their original wine company. The family has played a leading role in the development of Madeira wine since the early nineteenth century. Blandy's Madeira remains totally dedicated to the traditions, care, and craftsmanship of Madeira Wine for over 200 years.

### THE WINEMAKING

Blandy's Sercial 1968 was aged for 49 years in seasoned American oak casks and as with all the family's vintages, this wine started its ageing process in the warm high attic floors of the lodge in the centre of Funchal. Over the 49 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges, the "Sotão de Amendoa" to the lower, cooler, north-facing floors of the building. The art of finding the right balance between concentration and the freshness of the wine lies in the winemaker's decision when to transfer the wine to the lower cooler north facing floors of the lodge.

### TASTING NOTE

Mid-deep amber in hue with an olive green glint on the rim; fine, lifted slightly smoky, savoury – aperitif nose; dry (but not austere) with rapier-like power and intensity, a streak of acidity leading to a mouthwateringly fresh greengage finish yielding to a touch of savoury complexity. Very pure expression of Sercial with a freshness that belies nearly 50 years in cask.

### WINEMAKER

Francisco Albuquerque

### PROVENANCE & GRAPE VARIETAL

This varietal probably originates from the region of Bucelas, near Lisboa, where it was traditionally grown under the name Esgana Cão (Dog Strangler). Sercial has a late ripening and is resistant to oidium and mildium. The grape produces wines that rarely achieve more than 11% alcohol before fortification, and which are remarkably fresh, and present intense and vibrant aromas. In Madeira, Sercial is always used to produce dry wines.

BOTTLED  
2017

### STORAGE & SERVING

This wine should be stored upright in a dark room with constant temperature, ideally no higher than 60°F.

Decanting will help remove any deposit that may have occurred in bottle over time.

A wine that is best enjoyed chilled.

### WINE SPECIFICATION

Alcohol: 21.5 % vol  
Total acidity: 10.07 g/l tartaric acid  
Residual Sugar: 59 g/l

UPC: 094799050674