



## 1980 VINTAGE TERRANTEZ

### 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 Terrantez 1980 was aged for 36 years in seasoned American oak casks in the traditional 'Canteiro' system, whereby the wine is gently heated by warm air in the lofts of the family's south-facing lodge in Funchal. The wine moved to the warmest top floor of the Blandy's Wine Lodge, the "Sotão de Amendoa", in 1981, where it remained for 1 year. It then passed down to the middle floor and eventually to the ground floor in 1987, where it remained until being bottled in 2016. 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

This is rich, with racy cut driving the clove, dark tea, bitter orange, date, walnut and hazelnut aromas and flavors. Ends on a note of buckwheat honey, staying dry.

### WINEMAKER

Francisco Albuquerque

### PROVENANCE & GRAPE VARIETAL

Terrantez is an extremely rare variety that had almost been lost to Madeira, although there are a few recent plantings that promise a future for this well-known grape. Very low yields indeed with late ripening. Good general disease resistance but compact bunches and extremely thin-skinned berries make it prone to botrytis bunch rot and berry splitting. Terrantez Madeira is lean and is less aromatic; usually made medium dry or medium rich, with high acidity.

### BOTTLED 2016

### STORAGE & SERVING

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

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 is best enjoyed chilled.

### WINE SPECIFICATION

Alcohol: 21.4 % vol  
Total acidity: 9.58 g/l tartaric acid  
Residual Sugar: 83 g/l

UPC: 094799050636



### SCORES

96 Points, Wine Spectator, 2017  
96 Points, Wine & Spirits, 2017