



# 1976 VINTAGE VERDELHO



## 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 Verdelho 1976 was aged for 44 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 44 years, the wine passed down from the warmer top floor of the Blandy's Wine Lodges where it spent the first 5 years, to the second floor and finally to the cooler floor. 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

Clear and bright coppery brown color with golden nuances and greenish reflections. On the nose it's very characteristic, exuberant and very ethereal, full of balsamic notes, spices and dry fruits. On the palate it's very powerful, fresh and concentrated with a long aftertaste and retronasal full of balsamic notes, exotic woods and old rum.

**WINEMAKER**  
Francisco Albuquerque

**PROVENANCE & GRAPE VARIETAL**  
Verdelho is said to have been widely cultivated on Madeira in the 17th Century and some say it may have actually originated from the island. The family today works with 26 famers found in 5 main regions of the island. In the north in Porto Moniz, Santana and São Vicente and in the south in Calheta and Funchal. Verdelho produces a must with moderate sugar levels, marked acidity and produces a medium-dry style of Madeira wine.

**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 % vol  
Total acidity: 10.25 g/l tartaric acid  
Residual Sugar: 86 g/l

UPC: 094799050896 - 750ml  
094799050902 - 1.5L  
094799050919 - 3L

## SCORES

- 95 Points, Wine Enthusiast, 2020
- 92 Points, Wine & Spirits, 2020
- 92 Points, Wine Advocate, 2020

**BOTTLED**  
2020