



BLANDY'S MADEIRA WINE . since 1811 .

Two centuries and seven generations producing excellent wines.

Blandy's distinguishes itself for being the only family, of all the original founders of the Madeira wine trade, which still owns and manages its own original wine company.

www.blandys.com

1996 MALMSEY



TASTING NOTES

COLOUR Topaz with golden-copper nuances.

AROMA An exuberant characteristic bouquet with prominent notes of spice and dried fruits, ripe fruit preserves, aged brandy, and honey.

MOUTH Sweet, very rich, and smooth, with a long and warm finish.

TECHNICAL INFORMATION



1033 g/L

9,40 g/L Total

g/L

140 g/L

3,35

5,0

Alcohol Volumetric mass

acidity

Volatile acidity

0,84

Total sugars рΗ

Βé

GRAPE Malmsey HARVEST YEAR 1996 BOTTLING YEAR 2025

VINEYARD PRODUCTION AREAS São Jorge, Madeira Island, Portugal

VINEYARD CONDUCTION SYSTEM Espalier and Latada or Pergola

HARVEST METHOD Manual, with qualitative selection, during several periods according to the state of maturation.

MATURATION/ AGEING In a "canteiro" system, oak casks at room temperature.

HARVEST WINEMAKER Francisco Albuquerque

AGING AND BOTTLING WINEMAKER Francisco Albuquerque

GEOGRAPHIC LOCATION Madeira Island (Portugal). Located in the Atlantic Ocean about 900 km from the Portuguese coast and 600 km from Africa.

SOIL TYPE Different types of soils of volcanic nature, derived mainly from basalt, trachytes, tufa, slag and conglomerates.

CLIMATE Temperate with oceanic characteristics, where temperature, humidity and rainfall vary depending on altitude.

Bottles number

75cL ... 1 414 150cL ... 47

300cL ... 12

18L ... 3

Bottle

Bottle