



## SCORES

93 Points, Decanter, 2025  
91 Points, James Suckling, 2024  
92 Points, Wine Advocate, 2024

This new edition 10-year-old range has been crafted using age-old techniques of the past, combined with detailed knowledge on how each varietal evolves in the company's 12 different ageing rooms in 2 very different locations – The Blandy's Wine Lodge in Funchal and the Winery in Caniçal. This has allowed us to age our wines in very specific locations to make the most of the conditions best suited to each varietal.

## VARIETAL

Sercial

## VINEYARD PRODUCTION AREAS

Found either at 600 metres above sea level on the south of the island of Madeira at Jardim da Serra, or at sea level on the north at Seixal and Porto Moniz.

## ENOLOGY - FRANCISCO ALBUQUERQUE

Manual harvest with qualitative selection during several periods according to the maturation state. Undergoes pellicular maceration followed by 8-10 days of fermentation with natural yeast at temperatures between 18°C - 21°C in temperature-controlled tanks. The fortification with alcohol 96% v/v (grape origin) takes place, arresting fermentation at the desired degree of sweetness.

This wine is a blend of Madeira wines with an average age of 10 years in seasoned oak casks in the traditional 'Canteiro' system. After the aging process, the wine is fined before bottling.

## TASTING NOTES

Bright crystalline golden citrine colour with golden reflections. It presents a characteristic bouquet of dried fruits macerated in brandy, dried and bitter almonds, candied citrus fruits, and spices. The attack is dry with a pleasant sensation of citrus freshness and dried fruits such as hazelnuts, with a long finish leaving notes of spices and exotic wood.

## TECHNICAL INFORMATION

19%	1004 g/L	6,8 g/L	0,42 g/L	55 g/L	3,35	1,1
Alcohol	Volumetric mass	Total acidity	Volatil acidity	Total sugars	pH	Bé

## 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, trachyte, tufa, slag and conglomerates.

## CLIMATE

Temperate with oceanic characteristics, verifying a variation of the temperature, humidity and rainfall, depending on the altitude.

Bottle  
PT/ UK  
75cL



5 010867 600911

Bottle  
USA  
75cL



0 94799 05135 0



## SCORES

95 Points, Wine & Spirits, 2023

*Top 100 Winery of the Year*

93 Points, Wine Spectator, 2024

91 Points, Wine Enthusiast,  
2023

# 2010 SERCIAL COLHEITA

## THE FAMILY

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. Throughout its long history on the island, the family has played a leading role in the development of Madeira Wine. The family continues to live in Madeira, thus maintaining a tradition that dates back to 1811 - two centuries and seven generations producing excellent wines.

## THE WINE

The grapes for this wine were harvested by hand, at Pomar Novo, in Jardim da Serra above Câmara de Lobos, on the south of Madeira. This area of the island is characterized by Andossolos-type soils, located in the highest parts of the island, above 400 meters, with an average content of organic matter, but deficient in most macronutrients. Even so, this soil type is good for agriculture. The vines are planted in a low trellis system, close to the ground, protecting them from the strong mountainous wind coming off the highest peaks. On average, this region has lower temperatures characteristic of these mountain altitudes that, together with this particular variety produces a wine of remarkable astringency and high acidity. This "Colheita" was aged in very old oak barrels using the traditional method called "Canteiro" (barrels supported on long beams), in the centuries-old Blandy's Wine Lodge.

## TASTING NOTE

Bright, crystalline open gold. An intense bouquet of candied citrus fruits, citrus compote, and exotic spices such as saffron, with notes of dry wood. The palate is dry, very fresh, and citric with a long finish leaving notes of brandy and honey.

## WINEMAKER

Francisco Albuquerque

## GRAPE VARIETAL

Sercial

## BOTTLED

2023

## 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 should be enjoyed served chilled.

## WINE SPECIFICATION

Alcohol: 20 % vol  
Total acidity: 8.3 g/l  
Residual Sugar: 50 g/l

UPC: 094799051213 - 750mL



## SCORES

93 Points, Decanter, 2025  
95 Points, James Suckling, 2024  
90+ Points, Wine Advocate, 2024

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## VARIETAL

Verdelho

## VINEYARD PRODUCTION AREAS

This grape is found on the north of the island of Madeira, in Porto Moniz, Santana and São Vicente and in the south in Calheta and Funchal.

## ENOLOGY - FRANCISCO ALBUQUERQUE

Manual harvest with qualitative selection during several periods according to the maturation state. Undergoes pellicular maceration followed by 6-8 days of fermentation with natural yeast at temperatures between 18°C - 21°C in temperature-controlled tanks. The fortification with alcohol 96% v/v (grape origin) takes place, arresting fermentation at the desired degree of sweetness.

This wine is a blend of Madeira wines with an average age of 10 years in seasoned oak casks in the traditional 'Canteiro' system. After the aging process, the wine is fined before bottling.

## TASTING NOTES

Bright crystalline open gold amber colour with golden reflections. It presents a characteristic bouquet of candied and dry fruits macerated in brandy, notes of dried figs and dates, exotic spices, resinous woods. The attack is medium dry, good freshness balanced with salinity and sweetness sensations, leaving a long and rich aftertaste of smoked dried fruits, figs and some iodized elements.

## TECHNICAL INFORMATION

19%	1012 g/L	6,5 g/L	0,42 g/L	75 g/L	3,4	2,2
Alcohol	Volumetric mass	Total acidity	Volatil acidity	Total sugars	pH	Bé

## 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, trachyte, tufa, slag and conglomerates.

## CLIMATE

Temperate with oceanic characteristics, verifying a variation of the temperature, humidity and rainfall, depending on the altitude.

Bottle  
PT/ UK  
75cL

Bottle  
USA  
75cL





## SCORES

93 Points, Decanter, 2025  
92 Points, James Suckling, 2024  
91+ Points, Wine Advocate, 2024

This new edition 10-year-old range has been crafted using age-old techniques of the past, combined with detailed knowledge on how each varietal evolves in the company's 12 different ageing rooms in 2 very different locations – The Blandy's Wine Lodge in Funchal and the Winery in Caniçal. This has allowed us to age our wines in very specific locations to make the most of the conditions best suited to each varietal.

## VARIETAL

Bual

## VINEYARD PRODUCTION AREAS

Predominantly from the south coast of the island of Madeira between Ribeira Brava and Calheta.

## ENOLOGY - FRANCISCO ALBUQUERQUE

Manual harvest with qualitative selection during several periods according to the maturation state. Undergoes pellicular maceration followed by 4-6 days of fermentation with natural yeast at temperatures between 18°C - 21°C in temperature-controlled tanks. The fortification with alcohol 96% v/v (grape origin) takes place, arresting fermentation at the desired degree of sweetness.

This wine is a blend of Madeira wines with an average age of 10 years in seasoned oak casks in the traditional 'Canteiro' system. After the aging process, the wine is fined before bottling.

## TASTING NOTES

Bright crystalline golden-brown colour with golden reflections. It presents a characteristic bouquet, complex, with great aromatic intensity, revealing a bouquet of dried fruits, such as figs and plums, with notes of almonds and wood, subtly completed by caramelized and vanilla notes. Notes of cinnamon and sweet spices. The attack is medium sweet, with great balance, sugars, and acids, soft, and smooth with notes of fruit cake, liqueur, and candied fruit. Pleasant and persistent, very smooth aftertaste of honey and ginger biscuits.

## TECHNICAL INFORMATION

19%	1020 g/L	6,5 g/L	0,42 g/L	95 g/L	3,4	3,4
Alcohol	Volumetric mass	Total acidity	Volatil acidity	Total sugars	pH	Bé

## 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, trachyte, tufa, slag, and conglomerates.

## CLIMATE

Temperate with oceanic characteristics, verifying a variation of the temperature, humidity and rainfall, depending on the altitude.

Bottle  
PT/ UK  
75cL

Garrafa  
USA  
75cL







## SCORES

94 Points, Wine & Spirits, 2023

*Top 100 Winery of the Year*

93 Points, Wine Enthusiast, 2023

*Cellar Selection*

# 2010 BUAL COLHEITA

## 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.

## WINEMAKING

The grapes are fermented in stainless steel tanks until a neutral grape spirit brandy is added to stop the fermentation. Following fermentation, the wines undergo the 'canteiro' process used for fine Madeiras. They are placed in a lodge in American oak casks and heated solely by the sun's warmth for 14 years. This heating process oxidizes the wine, giving it a very long life and its characteristic nutty, rich flavors.

## TASTING NOTE

Open topaz, limpid with golden nuance. A very characteristic bouquet, rich of spices, vanilla-like sweets, dried fruits and dried leaf infusions. The palate is sweet at first, then very balanced with freshness, smooth and dense, with a long finish of dried fruits and some spice.

## WINEMAKER

Francisco Albuquerque

## GRAPE VARIETAL

Blandy's Bual Colheita 2010 was made with Bual grapes collected from multiple small, terraced vineyards that cling to the steep mountainous slopes of the island, this is a medium- rich Madeira.

## BOTTLED

2023

## 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 should be enjoyed served chilled.

## WINE SPECIFICATION

Alcohol: 19% vol  
Total acidity: 6.8 g/l tartaric acid  
Residual Sugar: 92 g/l

UPC: 094799051237 - 750ml



## SCORES

94 Points, Decanter, 2025  
91 Points, James Suckling, 2024  
91+ Points, Wine Advocate, 2024

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## VARIETAL

Malmsey

## VINEYARD PRODUCTION AREAS

Possibly the most well-known of the noble grape varieties, it is found predominantly in the region of São Jorge on the north of the Island of Madeira.

## ENOLOGY - FRANCISCO ALBUQUERQUE

Manual harvest with qualitative selection during several periods according to the maturation state. Undergoes pellicular maceration followed by 2-4 days of fermentation with natural yeast at temperatures between 18°C - 21°C in temperature-controlled tanks. The fortification with alcohol 96% v/v (grape origin) takes place, arresting fermentation at the desired degree of sweetness.

This wine is a blend of Madeira wines with an average age of 10 years in seasoned oak casks in the traditional 'Canteiro' system. After the aging process, the wine is fined before bottling.

## TASTING NOTES

Intense golden mahogany brown color, with almost greenish reflections. It presents a characteristic bouquet, good and complex nose, revealing a bouquet of wood, dried fruits, confectionery, caramelized, floral tea, spices and honey. The attack is sweet and soft, smooth full-bodied, with notes of aged brandy and slightly smoked woods. Long finish, with some freshness and heat, with notes of spice, smoked walnut and molasses.

## TECHNICAL INFORMATION

19%	1031 g/L	6,5 g/L	0,42 g/L	125 g/L	3,42	4,9
Alcohol	Volumetric mass	Total acidity	Volatil acidity	Total sugars	pH	Bé

## GEOGRAPHIC LOCATION

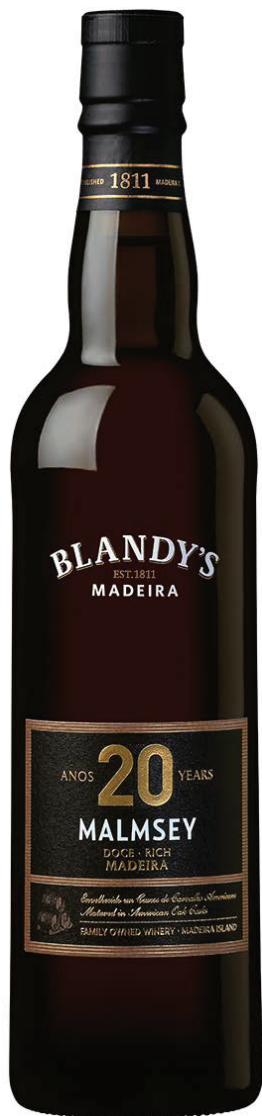
Madeira Island (Portugal). Located in the Atlantic Ocean about 900 km from the Portuguese coast and 600 km from Africa.

## SOIL TYPE

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

## CLIMATE

Temperate with oceanic characteristics, verifying a variation of the temperature, humidity and rainfall, depending on the altitude.



#### SCORES

94 Points, Wine Advocate, 2024  
92 Points, Wine & Spirits, 2021  
92 Points, Wine Enthusiast, 2021  
91 Points, Wine Spectator, 2021

## MALMSEY 20 YEAR OLD

### THE FAMILY

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. Throughout its long history on the island, the family has played a leading role in the development of Madeira Wine. The family continues to live in Madeira, thus maintaining a tradition that dates back to 1811 - two centuries and seven generations producing excellent wines.

### THE WINE

This is a blend of different stocks of Malmsey, which spent an average of 20 years aging in oak barrels in the method called "Canteiro", in the centuries-old Blandy's Wine Lodge. On the island of Madeira, Malvasia vineyards thrive in Cambisol soils, which are thick, with a fine texture, medium organic matter content, characteristic of the south of the island, but also found in São Jorge, Santana, on the North coast, where Blandy's has their vineyards at Quinta do Bispo. Over the past 40 years, this grape variety has expanded well in São Jorge, where temperatures are lower and the vineyards are influenced by the mountains and strong maritime winds from the Atlantic.

### TASTING NOTE

Clear, bright, dark mahogany color with golden nuance. Characteristic complex bouquet, with aromas of rich fruitcakes, honey, brown sugar, spices and nuts. In the mouth it is sweet, rich, simultaneously fresh, with a long warm finish, of old brandy, dark chocolate and nuts.

### WINEMAKER

Francisco Albuquerque

### GRAPE 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.

### STORAGE & SERVING

Stored upright in a dark, fresh and dry room with constant temperature. Decanting will help remove any deposit that may have occurred in bottle over time.

### WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 7.39 g/l  
Residual Sugar: 125 g/l

UPC: 094799050971

Bottled in 2021 - 2000 btl