

BLANDY'S DUKE OF CLARENCE

The Blandy's are unique in being the only family of all the original founders of the Madeira wine trade to still own and manage their own original wine company.

The family has played a leading role in the development of Madeira wine throughout its long history and in the economic development of this remote Atlantic Island and members of the family continue to live on Madeira, maintaining a tradition that goes back to 1811.

Blandy's Madeira remains totally dedicated to the traditions, care, and craftsmanship of Madeira Wine making and has been owned by the same family for 200 years and seven generations.

**VINEYARDS**

Various quality vineyards grown at about 200m on the north of the island near São Vicente and on the south in Camara de Lobos.

VINIFICATION

Blandy's Duke of Clarence underwent fermentation on the skins with natural yeast at between 24°C - 26°C in temperature controlled stainless steel tanks. After approximately 48 hours, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandy's Duke of Clarence was transferred to 'estufa' tanks where the wine underwent a cyclic heating and cooling process between 45°C and 50°C over a period of 3 months. After 'estufagem' the wine was aged for three years in American oak casks and then underwent racking and fining before the blend was assembled and bottled.

TASTING NOTES

Deep golden brown color with honey and raisins on the nose, rich full bodied and soft textured; a great after dinner drink.

SERVING & CELLARAGE

Blandy's Duke of Clarence is fined and does not require decanting. It is a superb accompaniment to dessert dishes, especially fruit, cakes, chocolate puddings and soft cheeses. It has been bottled when ready for drinking and will keep for several months after opening.

ACCOLADES

Silver Medal, IWC 2003
 Bronze Medal, IWSC 2003

TECHNICAL SPECIFICATIONS

ALCOHOL:	19%
TOTAL ACIDITY:	6 g/l tartaric acid
VOLUMETRIC MASS:	1030,00
RESIDUAL SUGAR:	123 g/l
BAUMÉE:	4.7

GENERAL INFORMATION

GRAPE:	Tinta Negra
AGEING:	'Estufa'
STYLE:	Rich
AGE:	3 Years Old
ENOLOGY:	Francisco Albuquerque