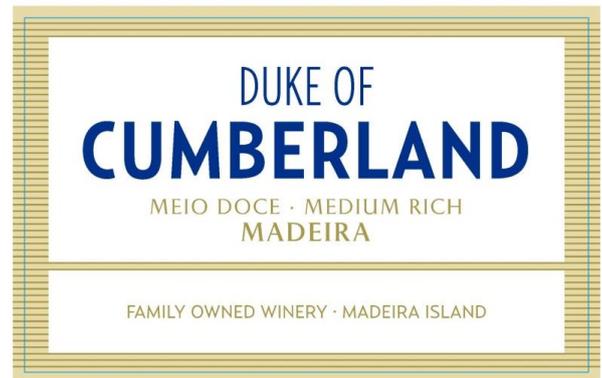


BLANDY'S DUKE OF CUMBERLAND

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 between 200m and 400m on the north of the island near São Vicente.

VINIFICATION

Blandy's Duke of Cumberland underwent fermentation on the skins with natural yeast at between 24°C - 26°C C in temperature controlled stainless steel tanks. After approximately 3 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Blandy's Duke of Cumberland 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

A deep, luscious, medium rich Madeira; tangy with crisp fruit, excellent with dessert and cheeses.

SERVING & CELLARAGE

Blandy's Duke of Cumberland is fined and does not require decanting. It is a superb accompaniment to dessert dishes, especially fruit, cakes, milk chocolate or custard 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:	1020,00
RESIDUAL SUGAR:	100 g/l
BAUMÉE:	3,3

GENERAL INFORMATION

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