



# Blandy's Verdelho 10 y old -50 cl

Blandy's 10 year old Verdelho is fined and does not require decanting. It has been bottled when ready for drinking and will keep for several months after opening.

Producer	Madeira Wine Company SA
Region	Madeira
Volume	50.0 cl.
Grape Variety	verdelho
Drinking window	-
Alc.	20.0%
Vinificatie	Blandy's 10 Year Old Verdelho was aged for 10 years in seasoned American oak casks in the traditional "Canteiro" system, whereby the casks of this wine are gradually transferred from the top floors of the lodge, where it is naturally warmer, to the middle floors and eventually to the ground floor where it is cooler. During this totally natural ageing, the wine underwent regular racking before finally being bottled.
Rijping	Blandy's 10 year old Medium Dry Verdelho underwent fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled stainless steel tanks. After approximately 4 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.
28.50 €	