

BROADBENT MADEIRA

10 YEAR OLD SERCIAL
DOP MADEIRA

HISTORY

Begun in 1996, Broadbent Madeira was inspired by Bartholomew Broadbent's father, Michael Broadbent, who called Madeira his "desert island wine," and who played a crucial role in sourcing the wines and establishing the blends. Bartholomew Broadbent, who spent more than a decade reintroducing Madeira to the U.S. market, was determined to create a line of Madeiras to compete with the best in the world. Madeira Island is situated in the Atlantic Ocean, about 900km southwest of Lisbon and 600km west, from the north African coast.

Sercial is made by combining different wines together all from the same grape variety to have a final wine with high standard quality 10 years old.

VINIFICATION

Several mixtures of soils derived mainly of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates. The geographical position and mountains landscape allows a very pleasing climate. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude.

Sercial grapes are grown in Estreito de Câmara de Lobos (Jardim da Serra), Seixal, Porto Moniz, Ponta Delgada, São Vicente and Arco de São Jorge. Harvested manually in several weekly selections starting in early September through 2nd week of October. Grapes are completely destemmed, crushed and pressed. The must obtained then ferments at a controlled temperature in stainless steel tanks. Fermentation is stopped after 8 to 10 days by addition of neutral grape spirit (96°) in order to maintain the desired sweetness degree. Aged in French and American oak cask in the traditional "Canteiro" system. Wine is raked, fined and filtered before bottling.

TASTING NOTES

Attractive gold color with matured rim. Delicate and complex nose, hints of dried fruits. Crisp finish with hints of nuttiness and soft fruit.

TECHNICAL INFORMATION

VARIETIES:	100% Sercial
ALC:	19%
TOTAL ACIDITY:	7.49 G/L
TOTAL SUGAR:	54 G/L

SCORES

91 points, Wine Spectator, 2017

