

# BROADBENT MADEIRA

1996 COLHEITA  
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.

## 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.

Tinta Negra grapes are grown in Estreito de Câmara de Lobos, Câmara de Lobos and São Vicente. Harvest manually in several weekly selections starting at 1<sup>st</sup> week of August through 1<sup>st</sup> week of October. Grapes are completely destemmed and crushed. Fermentation is carried out with maceration skins at controlled temperature in stainless steel containers. The juice is frequently pumped over the cap for about 2 to 3 days, in order to extract color and aroma compounds. During fermentation, there is an addition of neutral grape spirit (96°) in order to maintain the desired sweetness degree. Wine is aged in American and French oak cask in the traditional "Canteiro" since harvest. After matured, the wine underwent racking, fining and filtering before the blend was assembled and bottle.

## TASTING NOTES

Brilliant medium deep amber color with elegant aromas with hints of raisins, walnut cake and sugar syrup. Sweetness balanced by a vibrant acidity. Long, complex finish with notes of toasted walnut.

## TECHNICAL INFORMATION

ALC:	19%
TOTAL ACIDITY:	7.02 G/L
TOTAL SUGAR:	140 G/L

## SCORES

*93 points*, Wine Advocate, 2019

*93 points*, Wine Spectator, 2017

