

Single Cask Malvasia 1997 | Cask M 235

BROADBENT, MADEIRA ISLAND, PORTUGAL



HARVEST & VINTAGE NOTES

Madeira Island is situated in the Atlantic Ocean, about 560 miles (900Km) South-West of Lisbon and 375 miles (600Km) West of the North African coast. The soils of the island are Volcanic, with a mix of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates. The geographical position and mountain landscape create a very pleasing climate with average temperatures of 72°F (22°C) in the summer and 61°F (16°C) in the winter. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude.

Grapes are supplied by several winegrowers from the North West of Madeira Island. Vines have an average age of 25 years, and are trained using the Latada vine training system. Grapes are manually harvested in September, according to ripeness.

The grapes are totally destemmed, crushed and pressed. The must obtained was allowed to ferment with wild yeasts at controlled temperature of 61°F (16°C) in stainless tanks. Fermentation is stopped by addition of neutral grape spirit (96% minimum) in order to keep the desired sweetness.

The wine was aged in and old American oak cask 650L in the traditional "Canteiro" system (natural oxidative process).

The final wine has a brown bowl with a subdued amber rim. A spirity nose that is musky and fungal. It smells dry, from its aging in wood. High acidity, but also rich, sweet and powerful, with huge flavors and aromas of chestnut. Hot finish. Extremely long and massive wine that tastes much older than 1997.

BROADBENT MADEIRA

WINEMAKERS: Juan Teixeira &
Flávia Rosário

GRAPES: 100% Malvasia

ALCOHOL: 19%

RESIDUAL SUGAR: 88 g/L

TOTAL ACIDITY: 9.34 g/L

pH: 3.30

Bé: 3.5

TOTAL SULPHUR: 24 mg/L

BOTTLING DATE: 4.03.2019

BOTTLES PRODUCED: 970 x 500ml

