

# Single Cask Sercial 1997 | Cask O 016

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 coast of Madeira Island, in the areas of Porto Moniz, Seixal and São Vicente. Vines have an average age of 20 years, and are trained using the latada 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 is an attractive medium amber color, with a subdued, ethereal nose that gives the appearance of having lower acidity. It has delicate and complex aromas of dried fruits and orange peel. It has nice sweetness for a Sercial. Very high acidity, but still showing a great fruity style. Incredibly long and dry finish.

## BROADBENT MADEIRA

WINEMAKERS: Juan Teixeira &  
Flávia Rosário

GRAPES: 100% Sercial

ALCOHOL: 19%

RESIDUAL SUGAR: 62 g/L

TOTAL ACIDITY: 7.88 g/L

pH: 3.26

Bé: 1.4

TOTAL SULPHUR: 15 mg/L

BOTTLING DATE: 4.01.2019

BOTTLES PRODUCED: 1,050 x 500ml

