

BROADBENT MADEIRA

FINE RICH SWEET
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, São Vicente and Ponta Delgada. Harvest manually in several weekly selections starting at the end of August through mid-October. Grapes are completely destemmed and crushed. Fermentation is carried out with maceration skins at controlled temperature in stainless steel tanks. 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.

After Estufagem (40 - 50°C during 3 months) is completed but before bottling, the wine ages in oak casks and/or blended with wines matured in casks for more than 3 years.

TASTING NOTES

Attractive deep amber color with elegant aromas, rich, ripe on the nose with hints of grapefruit, coffee and caramel. Very fruity, luscious, fragrant with hints of molasses and spicy notes. Full bodied, round texture with appealing and attractive aftertaste.

TECHNICAL INFORMATION

ALC:	19%
TOTAL ACIDITY:	5.5 G/L
TOTAL SUGAR:	105 G/L

