

BROADBENT MADEIRA

RAINWATER MEDIUM DRY
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, crushed and pressed. The must obtained was then allowed to ferment at controlled temperature in stainless steel tanks. Fermentation is stopped after 6 or 7 days by addition of neutral grape spirit (96°) in order to maintain the desired sweetness degree.

The blend of this young Madeira completes a unique heating process known as Estufagem (40 - 50°C during 3 months). After estufagem and before bottling, the wine was aged in oak casks and/or blended with wines matured in casks for more than 3 years.

TASTING NOTES

Translucent, with a shiny golden color. Aromas of dried fruits, light with a long dry finish. Notes of cocoa, grape, apple and walnut.

TECHNICAL INFORMATION

ALC:	19%
TOTAL ACIDITY:	5.9 G/L
TOTAL SUGAR:	76 G/L

SCORES

90 points, Wine Advocate, 2012

