



# BROADBENT 10 Year Tawny Porto



## Country

Portugal

## Region

Douro

## Varietal Blend

Tinta Barroca, Tinta Roriz,  
Touriga Franca, Touriga Nacional,  
& others

## Winemakers

Luis Sottomayor

## Alcohol Content

19.5%

## Residual Sugar

101.5 g/L

## Total Acidity

4.58 g/L

## Total Sulphur

25 ppm

## pH

3.22

## HISTORY

The first vintage of Broadbent port was produced in 1994, when Bartholomew Broadbent, after spearheading the port revival in the U.S. and Canada, launched his own brand. That inaugural vintage was voted best-in-show at a comprehensive tasting of vintage port during the Aspen Food & Wine Classic. Bartholomew has long-lasting relationships with the Douro Valley's best Port producers and works with esteemed winemakers on the Broadbent Port range.

## VITICULTURE/VINIFICATION

The grapes are hand harvested and softly crushed after partial destemming. The wine was fermented in lagares and on the grape skins, allowing for their important flavor compounds to be extracted. This is done under temperature control so that the winemaker can keep an eye on the alcoholic fermentation to ensure that the addition of aguardiente (grape spirit) is added at just the right time. This addition of aguardiente halts the fermentation and is the key to creating Port wines sweetness. After fermentation, the wine is aged in wood. The final wine is a blend of multiple vintages of oak aged reserve wines, that have been aged 8 to 15 years.

## TASTING NOTES

Good depth of color. The best tawnies show some good fruit on the nose. The palate is rich, long and deep. Serve at room temperature or on the rocks. Can be kept open for several months.

## ACCOLADES

90

Wine Spectator, 2021

90

Wine Enthusiast, 2021

