



BROADBENT Single Cask Malvasia 1997 | Cask M 217

**Country**

Portugal

Region

Madeira Island

Varietal Blend

100% Malvasia

Winemakers

Juan Teixeira, Flávia Rosário

Alcohol Content

19%

Residual Sugar

103 g/L

Total Acidity

9.68 g/L

Total Sulphur

24 mg/L

pH

3.22

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.

VITICULTURE/VINIFICATION

The soils of the island are Volcanic, with a mix of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates. 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 in the areas of São Jorge and Arco de São Jorge. 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).

TASTING NOTES

Aromas and flavors are deep, rich and fruity with notes of caramel, toffee, spices, tea leaves and tobacco. It is sweet, soft and richly textured with a mellow but strong character. Some bitterness with good varnish and walnut notes. Avery pleasant, elegant and long aftertaste with mineral notes of matured figs.

