



BROADBENT Single Cask Verdelho 1997 | Cask O 078

**Country**

Portugal

Region

Madeira Island

Varietal Blend

100% Verdelho

Winemakers

Juan Teixeira, Flávia Rosário

Alcohol Content

19.69%

Residual Sugar

68 g/L

Total Acidity

8.41 g/L

Total Sulphur

15 mg/L

pH

3.45

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 in the areas of Seixal, Porto Moniz, São Vicente e Calheta. Vines have an average age of 25 years, and are trained using the Latada vine training system. Grapes are manually harvested in mid-September, according to ripeness, totally destemmed, crushed and pressed. The must obtained was allowed to ferment with wild yeasts at controlled temperature of 61°F 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

Complex aroma reminding coconut and exotic wood. Very fresh with dried fruit, astringency with a long and complex finish. Good example of what a Madeira Verdelho should be.

