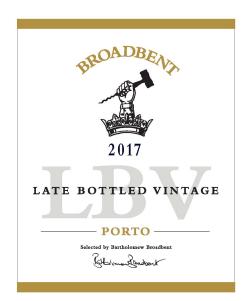
# **BROADBENT** Late Bottle Vintage Porto 2017



# Country

Portugal

### Region

Douro

#### Varietal Blend

Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional

#### Winemakers

Luis Sottomayor

## **Alcohol Content**

20%

# Residual Sugar

100 g/L

### **Total Acidity**

4.7 g/L

рН

3.6

#### **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-inshow 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

LBV Porto is produced using "Traditional" Porto Wine technology. After crushing and destemming the grapes, fermentation begins, with smooth maturations carried out through grape treading in traditional temperature-controlled granite fermentation tanks, in order to extract inherent qualities of the grape skin. After the harvest (August-September), the wine remains in the Douro. In the following Spring, it is transported to Vila Nova de Gaia, where it begins the typical ageing process in oak "balseiros" (large casks with greater wine-to-wood ratio). During this period, it is subject to periodic racking, and various analysis and tastings to monitor its evolution. The final blend is made after a rigorous selection process, using wines befitting the quality and style of an L.B.V.

#### TASTING NOTES

The wine has a deep ruby color. There is an intense and complex bouquet, with hints of black & red fruits, resin, tobacco box, slightly floral and balsamic. On the palate, it has firm tannins, good volume, balanced acidity, with hints of red fruits, spices, and a long and harmonious finish.