



BROADBENT 30 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

122.8 g/L

Total Acidity

5.64 g/L

Total Sulphur

25 ppm

pH

3.25

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 25 to 40 years. Bottled in very small quantities because it so rare that a Port will mature this long.

TASTING NOTES

Classic tawny color, brick red tint with an amber rim. Rich & silky, light & elegant, with nutty, vanilla flavors and a long finish. Best served at room temperature but can be chilled.

ACCOLADES

92

Wine Spectator, 2021

