# **BROADBENT** White Porto





# Country

Portugal

### Region

Douro

#### Varietal Blend

Malvasia Fina, Códega, Rabigato, Gouveio

#### Winemakers

Luis Sottomayor

## **Alcohol Content**

19.5%

## **Residual Sugar**

100 g/L

# **Total Acidity**

3.29 g/L

# **Total Sulphur**

50 ppm

# рН

3.44

## **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 stainless steel 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 aquardiente (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.

#### TASTING NOTES

Golden color with a strong nose and honey aromas. Sweet and nutty, this wine can be served at room temperature but is best chilled. It can be served strait up or on the rocks with tonic water and twist of lime.