BROADBENT Auction Reserve Porto





Country

Portugal

Region

Douro

Varietal Blend

Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinta Cão

Winemakers

Luis Sottomayor

Alcohol Content

19.5%

Residual Sugar

101.5 g/L

Total Acidity

 $3.74 \, \text{g/L}$

Total Sulphur

55 ppm

рН

3.48

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.

TASTING NOTES

Opaque and almost black in color. Big fruit aromas, deep, concentrated nose and big, rich concentrated palate with great depth and a long finish. This wine is not filtered and may throw a sediment after time in the bottle, which is delicious spread on toast the next morning.

ACCOLADES



