



BROADBENT Tawny Porto



Country

Portugal

Region

Douro

Varietal Blend

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

Winemakers

Luis Sottomayor

Alcohol Content

19.5%

Residual Sugar

97.4 g/L

Total Acidity

3.96 g/L

pH

3.51

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

Produced by the traditional Porto Wine method. Hand-picked grapes undergo stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components. The addition of wine alcohol at the ideal moment sets the balance between the wine's body and bouquet. This moment is chosen by the winemaker, following strict control of fermentation temperatures and densities, then later depending on the vine variety, maturation stage and the final sweetness required. After the harvest, the wines remain in the Douro until the following Spring, when they are taken to V.N.Gaia and enter centuries-old lodges for ageing in oak wood casks, as required by Porto Wine traditional ageing system. Throughout the years the wines are carefully tasted and analysed by the oenology team who also makes all necessary corrections and prepares the final blend so as to keep Porto Tawny's style and character. The final blend is filtered and cold-stabilised prior to bottling.

TASTING NOTES

An attractive red-tawny hue, delicate aromas of ripe red fruit enhanced by nutty notes, adding complexity. Soft tannins and natural sweetness combine harmoniously towards an elegant and fine finish.

