

BROADBENT Single Cask Boal 1998 | Cask N 117



BROADBENT

MADEIRA

1998

BOAL

SINGLE CASK

CASK NO.

Country Portugal

Region Madeira Island

Varietal Blend 100% Boal

Winemakers Juan Teixeira, Flávia Rosário Alcohol Content

Residual Sugar 88 g/L

Total Acidity 8.82 g/L

Total Sulphur 22 mg/L

pH 3.28

HISTORY

Begun in 1996, Broadbent Madeira was inspired by Bartholomew Broadbent's father, Michael Broadbent, who called Madeira his "desert island wine," and who played a crucial role in sourcing the wines and establishing the blends. Bartholomew Broadbent, who spent more than a decade reintroducing Madeira to the U.S. market, was determined to create a line of Madeiras to compete with the best in the world.

VITICULTURE/VINIFICATION

The soils of the island are Volcanic, with a mix of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude. Grapes are supplied by several winegrowers in the areas of Arco da Calheta, Calheta, Campanário and Câmara de Lobos. Vines have an average age of 25 years, and are trained using the Latada vine training system. Grapes are manually harvested in September, according to ripeness, totally destemmed, crushed and pressed. The must obtained was allowed to ferment with wild yeasts at controlled temperature of 61°F (16°C) in stainless tanks. Fermentation is stopped by addition of neutral grape spirit (96% minimum) in order to keep the desired sweetness.The wine was aged in and old American oak cask 650L in the traditional "Canteiro" system (natural oxidative process).

TASTING NOTES

Deep amber rim and brown bowl. Delicious on the palate, with great weight and soft mouth feel. It h has flavors of Demerara sugar, toffee and spices. Well balanced with an elegant and long finish.

ACCOLADES

95

