

BROADBENT VINTAGE PORT 2007



Wine Enthusiast 92 points - *"Made by Niepoort for importer Broadbent Selections, this is a structured wine, showing dry tannins and density. The fruit is all there as well, offering fresh acidity, crushed raspberries and red plums.*

Alongside the ripeness, there is a dry core of tannin." Roger Voss (12/31/2009)

Wine Advocate 90 points - *"The 2007 Broadbent Vintage Port is opaque purple-colored with a fragrant bouquet of earth, mineral, spice box, blackberry and licorice that jumps from the glass. On the palate it is intensely flavored, fleshy, and moderately structured with a decade of aging potential. This medium long, savory, balanced Port should drink well through 2032."* (02/2010)

Touriga Franca, Tinta Amarela, Tinto Cão, Tinta Barroca, Tinta Roriz, Sausão, Touriga Nacional and others. Grapes are foot trodden in granite lagares (treading tanks), and vinified with the stems. The wines are aged in old wooden vats over the winter. The final blend is matured in wooden vats in Vila Nova de Gaia, prior to bottling.

When describing the Douro Valley, Dirk Niepoort proclaims it the "hardest, most impressive, intense and expressive wine region in the world. It is more complicated than any other wine area I know, usually southern exposure is the best, but in the Douro we have about 45,000 hectares under vine, with vineyards ranging from 80 to 800 meters. The soils are mostly schist but there are variations within the schist, as well as granitic soils."

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. The port is made to Broadbent's specifications by the esteemed Dirk Niepoort.

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Tasting Note:

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Aromas of earth, mineral, spice, berries and plums; dense & intensely flavored; dry tannins & fresh acidity; medium long, savory & balanced.

Shelf Talker:

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