

BROADBENT DÃO WHITE



Encruzado, Malvasia Fina, Bical, and Gouveio. Aromas of fresh lemon, lime, orange zest, green apple, fresh white peach, a lemon verbena and tarragon herbal note along with orange oil, white spring blossoms, and hay. On the palate, the wine is dry and medium-bodied with refreshing acidity and a mouthwatering, citrus-driven finish. Pair it with grilled scallops in lemon cream sauce.

From the Quinta dos Carvalhais Vineyard. The Dão region sits on three plateaus and is surrounded by mountains, which protect the vineyards from any outside influences. The days are hot and the nights are cool with significant diurnal shifts. The soils are granite, schist, and quartz. After harvest, the grapes are destemmed and put through a soft crush. The varieties are vinified separately in stainless steel tanks at controlled temperatures and undergo a 20-day fermentation period.

The Broadbent name has been synonymous with fine wine for more than six decades, beginning with the renowned career of British wine writer, auctioneer and Master of Wine, Michael Broadbent, and continuing with his son, the importer Bartholomew. Bartholomew Broadbent's deep roots in Portugal inspired him to create his own range of Ports, Madeiras, and table wine. Bartholomew's love for Portuguese wines stems from their eminent drinkability, restrained alcohol levels, and the balance, which makes them versatile enough to pair with all kinds of everyday dining. Bartholomew worked on building the market for at least 10 major Port brands, so it was only natural that his next step would be to develop his own. He was looking to make wines that were friendly on the palate, yet with enough quality to please the discriminating connoisseur at an affordable price.

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Tasting Note:

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Encruzado, Malvasia Fina, Bical & Gouveio. Aromas of lemon, lime, orange zest, green apple, white peach, lemon verbena & tarragon, with orange oil, white spring blossoms, & hay; dry & medium-bodied; refreshing acidity & a mouthwatering citrus-driven finish.

Shelf Talker:

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