

BROADBENT 10 YEAR TAWNY PORT



Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional & others. Good depth of color. The best tawnies show some good fruit on the nose. The palate is rich, long and deep with flavors of spice and fresh red fruit. Serve at room temperature or on the rocks. Can be kept open for several months.

From the Quinta do Porto Vineyard in the Douro region of Portugal. 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. After fermentation, the wine is aged in wood. The final wine is a blend of multiple vintages of oak aged reserve wines that have been aged 8-15 years.

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

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Tasting Note:

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Shelf Talker:

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