

# BROADBENT 30 YEAR TAWNY PORT



Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional and others. Bottled in very small quantities because it so rare that a Port will mature this long. It has a classic tawny color, brick red tint with an amber rim that developed from slow aging in cellars. Rich and silky, light and elegant, with nutty, vanilla flavors and a long finish. Best served at room temperature but can be chilled. Pairs well with nuts and cheese and many light desserts but sipping it on its own after dinner is the best way to appreciate its delicate nuances.

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 25 to 40 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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