

# BROADBENT FINE RICH MADEIRA 3 YEARS OLD



100% Tinta Negra. Attractive deep amber color with elegant, rich, ripe aromas with hints of grapefruit, coffee and caramel. Very fruity, luscious and fragrant with hints of molasses and spicy notes. Full bodied, round texture with an appealing and attractive aftertaste. Aged in oak casks for at least 3 years. Uncomplicated and well made. Can be served with dessert, cheese, or as an after-dinner drink.

From grapes grown in Estreito de Câmara de Lobos, Câmara de Lobos, São Vicente and Ponta Delgada.

Harvested manually in several weekly selections starting at the end of August through mid-October. Grapes are completely destemmed and crushed. Fermentation is carried out with maceration at controlled temperature in stainless steel tanks. The juice is frequently pumped over the cap for 2-3 days, in order to extract color and aroma compounds. During fermentation, there is an addition of neutral grape spirit (96°) in order to maintain the desired sweetness degree. After Estufagem (40-50°C during 3 months) is completed but before bottling, the wine ages in oak casks and/or blended with wines matured in casks for more than 3 years.

Broadbent Madeiras are made in the classic British style, and all spend time in 650 Liter casks with as much as 150 years of age. Made from both red and white grapes, Madeiras are light to dark brown in color due to cask oxidation. 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 along with his wife, Daphne, in sourcing the wines and establishing the blends. Blending helps to balance the wine, to add layers of flavors and to better integrate the sugars and acids. It allows the winemaker to select the best characteristics of different wines to create a much better flavor profile, while maintaining consistent quality.

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## *Tasting Note:*

### BROADBENT FINE RICH MADEIRA 3 YEARS OLD

100% Tinta Negra. Elegant, rich, ripe aromas of grapefruit, coffee & caramel; fruity, luscious & fragrant; molasses & spice; full bodied & round; appealing & attractive aftertaste.

## *Shelf Talker:*

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