

BROADBENT BOAL MADEIRA 10 YEARS OLD



100% Boal. Brilliant medium deep amber color. Spicy, sweet aromas. Intense notes of dark chocolate, molasses and caramel with a hint of orange. Medium full bodied. A mouthful of complex flavors of dried fruits, spices and nuts. Delicious and very rich, with bright acidity. Walnut on the long finish. This would be a real treat served cool after dinner, either with a cheese plate, cookies, or another light dessert.

Several mixtures of soils derived mainly of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates. The geographical position and mountains landscape allows a very pleasing climate. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude. Boal grapes are grown in Calheta, Estreito da Calheta, Arco da Calheta, Estreito de C. de Lobos and Campanário. Harvested manually in several weekly selections starting mid September through 2nd week of October. Grapes are completely destemmed, crushed and pressed. The must obtained then ferments at a controlled temperature in stainless steel tanks. Fermentation is stopped after 4 to 5 days by addition of neutral grape spirit (96°) in order to maintain the desired sweetness degree. Aged in French and American oak cask in the traditional "Canteiro" system. Wine is racked, fined and filtered before bottling

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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100% Boal. Spicy, sweet aromas; notes of dark chocolate, molasses, caramel & orange; complex flavors of dried fruits, spices & nuts; delicious & rich; bright acidity; walnut on the long finish.

Shelf Talker:

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