BROADBENT RAINWATER MADEIRA NV

100% Tinta Negra. Clear dark reddish-copper in color. Aromas of dates, figs and mixed nuts. Smooth and gently sweet, it has good fresh-fruit sweetness built on Madeira's sturdy core of tart, lemony acidity. Concentrated aroma and subtle flavor, it can be served as an apéritif or as an after-dinner drink.

From grapes grown in Estreito de Câmara de Lobos, Câmara de Lobos, São Vicente and Ponta Delgada. Harvest manually in several weekly selections starting at the end of August through mid-October. Grapes are completely destemmed, crushed and pressed. The must obtained was then allowed to ferment at controlled temperature in stainless steel tanks. Fermentation is stopped after 6 or 7 days by addition of neutral grape spirit (96°) in order to maintain the desired sweetness degree. The blend completes in a unique heating process known as Estufagem (40 - 50°C during 3 months). After estufagem and before bottling, the wine was aged 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:

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Shelf Talker:

