

BROADBENT SERCIAL MADEIRA 10 YEARS OLD NV



100% Sercial. A delicious wine with high acidity, this is one of the driest styles of fortified wine. Delicate and complex aromas of dried fruits and orange peel with old wood, tangy minerality and roasted nuts. Bright, lush, energetic flavors of candied orange, toffee and buttered pecans are perfectly balanced by lively acidity and a crisp finish. Best as an aperitif, served slightly chilled, or paired with the right dish -- seared scallops work quite well, as would any rich cream- or cheese-based dish.

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. Sercial grapes are grown in Estreito de Câmara de Lobos (Jardim da Serra), Seixal, Porto Moniz, Ponta Delgada, São Vicente and Arco de São Jorge. Harvested manually in several weekly selections starting in early 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 8 to 10 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:

BROADBENT SERCIAL MADEIRA 10 YEARS OLD NV

100% Sercial. Delicate & complex aromas of dried fruits & orange peel with old wood, tangy minerality & roasted nuts; bright, lush flavors of candied orange, toffee & buttered pecans balanced by lively acidity & a crisp finish.

Shelf Talker:

BROADBENT SERCIAL MADEIRA 10 YEARS OLD NV



100% Sercial. Delicate & complex aromas of dried fruits & orange peel with old wood, tangy minerality & roasted nuts. Bright, lush flavors of candied orange, toffee & buttered pecans are balanced by lively acidity & a crisp finish. Best served chilled as an aperitif, or paired with olives and hard cheeses, seared scallops or any rich cream or cheese based dish.

AN EASTERLY WINE SELECTION