

BROADBENT VINHO VERDE



Loureiro, Trajadura, and Pedernã. Vibrant floral aromas and flavors of green apple, guava and lemon with vanilla and mineral notes. Lightly fizzy with crisp acidity. Bright and refreshing. The only Vinho Verde known to be shipped from Portugal in a refrigerated container to protect its fizzy freshness. Wonderful by itself or paired with light appetizers and tapas. Great with shellfish!

Vinho Verde, Portugal's largest wine region, stretches from the Spanish border to south of Oporto. The soils are acid-rich and granite-based, with areas of schist or slate and clay. The slopes tend to be gentle, though some vineyards are planted on steep or terraced slopes. To make a proper Vinho Verde is to suppress the malolactic fermentation and inject carbon dioxide at bottling to give the wine its characteristic spritz. The wine is produced at Quinta de Azevedo in the Barcelos commune—the top quality area for Vinho Verde production. Pneumatic presses are used for gentle pressing to extract free run juice. A slow fermentation takes place under controlled temperatures of 61°F, to protect the character of the Loureiro grape. Broadbent uses a special yeast (QA21) which gives a special character to the wine. This yeast was developed in their vineyards, and is now used all over the world.

Bartholomew Broadbent's deep roots in Portugal inspired him to create his own range of table wines. His vision was to produce the most reliable and traditional of all Vinho Verdes and to resolve the usual wine that Vinho Verde never tastes like it tastes in Portugal. The solution was twofold: to partner with a winery that had consistent production, and to ship the wines in refrigerated containers. The latter enables the wine to taste as fresh and spritzy as it would ever taste in Portugal, and since its launch in 2005, Broadbent Vinho Verde has rapidly earned a reputation as one of the finest that the region produces.

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Tasting Note:

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Shelf Talker:

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