

# BROADBENT SPRITZY WHITE WINE



Loureiro, Trajadura, and Pedernã. One of your favorite wines, now in a can! 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!

Produced in the Barcelos commune, from a small region in Northern Portugal. 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. The way to make a proper Vinho Verde is to suppress the malolactic fermentation and inject carbon dioxide at canning - to give the wine its characteristic spritz.

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 whine 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 spritzzy 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:*

### BROADBENT SPRITZY WHITE WINE

Loureiro, Trajadura, & Pedernã. Vibrant floral aromas & flavors of green apple, guava & lemon with vanilla & mineral notes; lightly fizzy with crisp acidity; bright & refreshing.

## *Shelf Talker:*

