

BROADBENT VINTAGE PORT 2011



Tinta Amarela, Touriga Francesa, Tinto Cão, Tinta Barroca, Touriga Nacional, Tinta Francisca, Tinta Roriz and many others. Concentrated dark chocolate and dark plum flavors, broad and peppery, offering dark currant notes midpalate, with a long finish of smoke and spice.

When describing the Douro Valley, Dirk Niepoort proclaims it the “hardest, most impressive, intense and expressive wine region in the world. It is more complicated than any other wine area I know, usually southern exposure is the best, but in the Douro we have about 45,000 hectares under vine, with vineyards ranging from 80 to 800 meters. The soils are mostly schist but there are variations within the schist, as well as granitic soils.” Grapes are foot trodden in granite *lagares* (treading tanks), and vinified with the stems. The wines are aged in old wooden vats over the winter. The final blend is matured in wooden vats in Vila Nova de Gaia, prior to bottling.

The first vintage of Broadbent port was produced in 1994, when Bartholomew Broadbent, after spearheading the port revival in the U.S. and Canada, launched his own brand. That inaugural vintage was voted best in show at a comprehensive tasting of vintage port during the Aspen Food & Wine Classic. Bartholomew has long-lasting relationships with the Douro Valley’s best Port producers and works with esteemed winemakers on the Broadbent Port range.

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Tasting Note:

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Aromas of earth, mineral, spice, berries and plums; dense & intensely flavored; dry tannins & fresh acidity; medium long, savory & balanced.

Shelf Talker:

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