

## Broadbent Vinho Verde

### COUNTRY

Portugal

### REGION

Vinho Verde

### GRAPE

50% Loureiro, 40% Trajadura  
and 10% Pederna

### VINTAGE

NV

### ABOUT THE DOMAINE

Bartholomew Broadbent's deep roots in Portugal inspired him to create his own range of Ports, Madeiras and table wines. Broadbent's 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 enable 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 the reputation as one of the finest Vinho Verdes.

### WINEMAKING

The way 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 (16°C), 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.

### TASTING NOTES

Spritzzy and bright, this emphasizes the lemon-lime flavours of trajadura over the melon richness of loureiro. It's clean refreshment to chill for summer.



### TECHNICAL NOTES

**Alcohol by volume**  
9%

**Acidity**  
7.1

**Residual Sugar**  
1.2g/L

**Vegetarian**