COSSART GORDON

THE OLDEST SHIPPERS OF MADEIRA WINE ESTABLISHED 1745

MADEIRA

VERDELHO

10 YEAR OLD



Certified B Corporation

GRAPE VARIETIES
Verdelho

VINEYARD
Quality vineyards including Ponta Delgada at altitudes between 150-200m (493-657 ft).

VINIFICATION
Cossart Gordon 10-Year-Old Verdelho underwent fermentation off the skins with natural yeast at between 18-21°C (64-70°F) in temperature-controlled stainless steel tanks. After approximately four days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

MATURATION
Cossart Gordon 10-Year-Old Verdelho was aged in American oak casks in the traditional canteiro system. This comprises of the gentle heating of the wine in the lofts of the lodges in Funchal. Over the years the wine is transferred from the top floors to the middle floors and eventually to the ground floor where it is cooler. After this gradual estufagem the wine underwent racking and fining before the blend was assembled and bottled

SPECIFICATION
Alcohol: 19% ABV | pH: 3.44 | Residual Sugar: 62.0 g/l | Total Acidity: 6.08 g/l tartaric acid

SERVING & CELLARAGE
Cossart Gordon 10-Year-Old Verdelho is fined and does not require decanting. It is excellent as an aperitif, but is also exceedingly good with soups, feathered game, and patês. It has been bottled when ready for drinking and will keep for several months after opening.

TASTING NOTES
Clear, topaz color with a golden nuance. Complex and intense aromas of resin, dried fruits, wood, and spice. Medium dry, concentrated, and fresh. Steely acidity and a long, luxurious finish.

GREEN PRACTICES
Certified Sustainable (B Corporation)