



# COSSART GORDON

THE OLDEST SHIPPERS OF MADEIRA WINE ESTABLISHED 1745

## MADEIRA



## COSSART GORDON SERCIAL 5-YEAR-OLD

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### TECHNICAL SHEET

#### GRAPE VARIETIES

Sercial

#### VINIFICATION

Cossart Gordon 5-Year-Old Sercial underwent fermentation off the skins with natural yeast at temperatures between 18-21°C (64-70°F) in temperature-controlled stainless steel tanks. After approximately 5-6 days, fortification with grape brandy takes place, arresting fermentation at the desired degree of sweetness.

#### MATURATION

Cossart Gordon 5-Year-Old Sercial 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: 3.35

Residual Sugar: 35.0 g/l

Total Acidity: 6.00 g/l tartaric acid

#### SERVING & CELLARAGE

Cossart Gordon 5-Year-Old Sercial is fined and does not require decanting. It is excellent as an aperitif but is also exceedingly good with starters, fish dishes, and Indian cuisine. It has been bottled when ready for drinking and will keep for several months after opening.

#### TASTING NOTES

Topaz color with golden reflections. Characteristic bouquet of Madeira, with dried fruits, wood, and notes of orange peel. Dry and fresh, in perfect harmony with a citrus backbone. Long and refreshing aftertaste.

#### PRESS COMMENTS

“Crusted nuts mingle with layers of caramel and dried figs leading to an orange peel finish.”

*Wine, November 2001*

“Fresh orange and honey nose leads to a slightly smoky palate of golden fruit. The finish is dry with good freshness.”

*Wine International, October 2004*

#### AWARDS

Bronze Medal – IWC 2004