

Cossart, Gordon & Co. Verdelho 10 Year Old Medium

THE FACTS

COUNTRY: Portugal

REGION: Madeira

APPELLATION: Madeira

CEPAGE: 100% Verdelho

WINEMAKING: Fermentation off skins with natural yeast in temperature controlled stainless steel tanks. Aged in American oak casks in traditional 'Canteiro' system.

ALCOHOL BY VOLUME: 19.0%

AGING: 10 years in oak casks



THE STORY

Cossart, Gordon & Co. was established by Francis Newton, a young Scot, in 1745 and is the oldest company in the Madeira wine trade. By 1850, the firm was said to be shipping "half the growth of the island" leading to the company acquiring an unequalled reputation as suppliers of fine Madeiras. In 1808, the Scottish dominance over the firm was broken with the arrival of William Cossart, an Irishman descended from a distinguished Huguenot family of France. The title of the firm eventually became known as the now world-famous Cossart, Gordon & Co. The Cossart family has remained among the most influential on the island for nearly two centuries.

THE ADJECTIVES

OVERALL: Complex & Intense

AROMAS / FLAVORS: Resin, dried fruits, wood, spice

MOUTHFEEL: Dense & Balanced

THE SELLING POINTS

Certified B-Corp

SUSTAINABILITY: Natural Fermentation

PAIRINGS: Aperitif, soups, feathered game & patés

