

MADEIRA

The Cossart family has been among the most influential on the island for nearly two centuries. The most authoritative book on Madeira, Madeira The Island Vineyard, was written by Noël Cossart, a past senior partner of the firm born on the island in 1907.

To this days, Cossart Gordon is one of Madeira Wine Company brands.

Grape

Bual is grown predominantly on the southern coast of the island, where it is sunnier and warmer as it does not perform well on the cooler and damper north side. The best wines come from small plots (poios) to the west of Funchal, in Campanário, Calheta, Arco de Calheta and Ponta do Pargo, located at altitudes ranging between 100m and 300m above sea-level. This varietal is quite vigorous and relatively easy to grow and produces large bunches that ripen early. The varietal produces medium bodied, light copper-coloured, medium sweet wines that are intensively perfumed, rich in spice and dried fruit. Some special lots have the ability to age in barrel for a remarkably long time.

Ageing

Cossart Gordon's Vintage Bual 1989 is a single harvest Madeira. This wine was aged for 29 years in seasoned American oak casks in the traditional 'Canteiro' system, whereby the casks were gradually transferred from the top floors of the lodge, where it is naturally warmer, to the middle floors and eventually to the ground floor where it is cooler. The wine was regularly racked and when it reached the desired stage of maturity it was bottled.



Tasting Notes

A Classic Cossart Gordon Vintage. Ambar color with golden highlights. Characteristic with notes of spices, old brandy, zesty tropical fruits and walnuts. On the mouth is rich, fresh with complex long length and a perfect balanced by a very fine acidity

Awards

Wine Enthusiast's - Editor Choice - 96 Points Wine&Spirits - 93 Points

General information

Grape Variety: Bual Category: Vintage/Frasqueira Ageing: Canteiro

Cask: American oak Style: Medium Rich Harvest Year: 1989

Bottled: 2018 Winemaker: Francisco Albuquerque

Specifications

Alcohol by Volume: 21% Volatile Acidity: 1,35 g/l

Total Acidity: 9.60 g/l (tartaric acid)

Residual Sugar: 89 g/l Volumetric Mass: 1017 g/l

Production:

37,5 cl | 75 cl | 150 cl | 300 cl | 18 L 96 735 30 18 3