

## Grape

Sercial is located in 2 main areas on Madeira: At 800 metres altitude near Jardim da Serra on the South and on the north coast at sea level near Seixal. The grape produces big bunches of medium sized, thin skinned berries and is very late to ripen, being normally the last grape variety to be harvested. This slow maturation, the result of the terroir where it is grown, produces wines that rarely achieve more than 11% alcohol before fortification. In Madeira, due to its natural mouth-watering, tangy, crisp and racy acidity, balanced by its slight sweetness, Sercial is always used to produce dry wines, which are light bodied and exceptionally fresh.

Sercial begins its life pale in colour, but over the course of time it deepens and darkens to an amber colour. The wine, depending on its age, has enough versatility to be served chilled as an aperitif; together with a meal; or as an after dinner drink.

## Ageing

Cossart Gordon's Vintage Sercial 1985 is a single harvest Madeira. This wine was aged for 33 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

*Golden topaz color with glints of old gold. Characteristic with notes of exotic smokey wood, very old brandy and spices aromas. On the mouth it's dry, fresh, have a racy acidity and a long length with notes of walnuts, old brandy and balsamic.*

## Awards

Wine Enthusiast's - 95 Points

Wine Spectator - 95 Points

*Frankly dry, with singed almond, walnut and alder notes leading the way, backed by sesame, sandalwood and date flavors. A lingering hint of Brazil nut adds length and cut. Drink now. From Portugal. —J.M.*

Wine&Spirits- 96 Points

## General information

Grape Variety: Sercial  
 Category: Vintage/Frasqueira  
 Ageing: Canteiro  
 Cask: American oak  
 Style: Dry  
 Harvest Year: 1985  
 Bottled: 2018  
 Winemaker: Francisco Albuquerque

## Specifications

Alcohol by Volume: 20%  
 Volatile Acidity: 0,9 g/l  
 Total Acidity: 8.85 g/l (tartaric acid)  
 Residual Sugar: 54 g/l  
 Volumetric Mass: 1003 g/l

## Production:

37,5 cl	75 cl	150 cl	300 cl	18 L
96	787	30	25	3