

COCKBURN'S[®]

PORT



QUINTA DOS CANAIS 2013

COMPLEX AND BALANCED

Quinta dos Canais is Cockburn's home in the Douro. Laid out on a natural amphitheatre overlooking a bend in the river, this iconic estate has formed the backbone of Cockburn's Vintage

Ports since the late 19th Century. With its south-facing vineyards and large proportion of mature Touriga Nacional and Touriga Franca, the consistency of the wines from Quinta dos Canais is such that they form the principal component of Cockburn's declared Vintage Ports. In the intervening years, the best wines from the estate are blended on their own and bottled as Quinta dos Canais Vintage Port.

WELCOME TO THE FAMILY



2013

Following two years of drought, the wet winter of 2013 replenished our water reserves. This was fortunate given the very dry summer that was to come. Practically no rain was recorded during June, July and August. However, the vines looked remarkably healthy despite the heat and the lack of water and some well-timed rain arrived on September 5th. These showers provided much needed moisture required by the berries to achieve balanced ripening. The late starting vintage was interrupted almost as soon as it started due to some unsettled weather but fine, sunny conditions followed and the grapes arrived healthy and ripe in the wineries.



FLAVOUR PROFILE

An opaque deep purple colour. On the nose showing great purity of fruit, with excellent aromas of blueberries and some lifted citrus notes of bergamot. On the palate medium bodied with complex flavours of dark fruits, which favour elegance over power. A backbone of refreshing acidity gives balance and fine-grained polished tannins lead to a persistent and slightly drier finish of great finesse.



FOOD PAIRING

An excellent wine to enjoy on its own at the end of a meal or accompanied by dark chocolate desserts or blue cheese. Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving, preferably a few hours beforehand.



WINEMAKER

Charles Symington & Ricardo Carvalho



TECHNICAL DETAILS

Alcohol by Volume: 20% vol (20°C)

Total Acidity: 4.5 g/l tartaric acid

Baumé: 3.6

Allergy advice: Contains sulphites



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