

COCKBURN'S QUINTA DOS CANAIS

VINTAGE PORT 2018



Cockburn's has always questioned the so-called 'rules' for making port.

Founded in 1815 by the Scottish brothers Robert and John Cockburn, they were guided by their conviction that "the quality of the wine – that is the first thing to be looked to" – and we've done our own things ever since.

 @cockburns_port

THE WINE

Quinta dos Canais is Cockburn's principal estate. Laid out on a natural amphitheatre overlooking a pronounced bend in the Douro 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. The high level of maturation almost always achieved at the estate produces Touriga Nacional and Touriga Franca wines at their best with typical floral aromas combined with "estevea" (gum-cistus). The wines are very full bodied with fresh acidity and with a characteristic dry finish of great length.

THE YEAR

The 2018 Single Quinta Vintage Ports are the result of a rollercoaster growing season – with a prolonged winter drought, a deluge in spring, and heat waves through the final ripening period. Despite the challenges, the 2018 wines are characterised by a well-defined acidity and marked freshness, reflecting the characteristics of specific parcels of the vineyard.

THE QUINTA

Quinta dos Canais has always provided the bedrock of Cockburn's legendary Vintage Ports and for several decades the Touriga Nacional has been at their heart. This variety was saved from near extinction largely through Cockburn's farsighted research work during the 1970s and 1980s and thanks to Cockburn's and a small handful of others, the Touriga Nacional was saved from oblivion. The absence of Touriga Nacional would be unthinkable to any Port winemaker, considering the importance the variety represents for producing outstanding Vintage Port. Today, approximately one third of Canais is planted with Touriga Nacional.

INFORMATION

Winemaker: Charles Symington & Ricardo Carvalho
 Grape Varieties: 72% Touriga Nacional, 15% Sousão, 8% Touriga Franca, 5% Alicante Bouschet
 Provenance: Quinta dos Canais
 Year of Bottling: 2020
 Alcohol: 20 %
 Acidity: 4.10 g/l (tartaric acid)
 Residual Sugar: 101 g/l
 Baume: 3.51 °
 Allergens: Contains Sulphites
 Decant: Yes
 Serving temperature: 16°
 Vegetarian: Yes
 Bottle Weight: 640 g

TASTING NOTES

Hallmark Canais aromas of red berry fruits – red cherry and strawberry are immediately apparent, with a discreet orange blossom fragrance also in evidence. Good, creamy mouthfeel with an interesting combination of red and black berry fruits. A bright acidic streak permeates the layers of flavours, underscoring the wine's attractive freshness and underwriting its balance.

STORAGE

Store lying down in a cool and dry place. Now drinking well but has at least another 15 years or so of ageing potential.

LONGEVITY AFTER OPENING

Best consumed within 24 hours of opening