



SCORES

92 Points, Wine Spectator, 2006

QUINTA DOS CANAIS VINTAGE 2003

COCKBURN'S

Cockburn's was founded in 1815 by Robert Cockburn, of Scottish origins. In 2010 Cockburn's celebrated its 195th birthday by joining Symington Family Estates, reverting to family ownership after an interlude of 48 years. In the upper Douro Valley, Quinta do Canais is Cockburn's premier vineyard, whose wines form the backbone of its famed Vintage Ports. Known for its innovative vineyard practices Cockburn's was instrumental in promoting and conserving the indigenous Touriga Nacional grape varietal.

QUINTA DOS CANAIS

The predominantly South facing exposure of Quinta dos Canais produces grapes with a high degree of maturation. The Touriga Nacional and Touriga Franca grape varieties, the Douro's finest, make up nearly 60% of all vineyard planting at Canais, thus largely determining the style of Canais wines. The high level of maturation almost always achieved at the property produces Touriga Nacional and Touriga Franca wines at their best with typical floral aromas combined with rock rose.

VINTAGE OVERVIEW

Vintage Ports are made from only the finest wines from the top estates and only from vintages that are deemed so exceptional that a Vintage year is declared by the Port producers. Stored in wooden vats for 2 years, after which Vintage Ports are bottled unfiltered and continue to mature in bottle for at least 20 to 25 years before reaching their peak. Many continue to improve for 30 years and more.

WINEMAKER

Charles Symington and Ricardo Carvalho.

STORAGE & SERVING

After about 10 years of aging in the bottle horizontally in a dark place with a constant cool temperature (55°F). These wines can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

Cockburn's Quinta dos Canais 2003 Vintage Port pairs wonderfully with chocolate desserts and creamy blue cheeses, but it can also be enjoyed simply on its own.

Decanting: Recommended

Suitable for Vegans

UPC: 633438408348

TASTING NOTE

Dark ruby color and extracted berry fruit complemented by textured coffee bean, anise and dense dark chocolate truffle aromas. Its elegant tannic structure and agreeable, slightly dry finish make for a beautifully balanced wine.

WINE SPECIFICATION

Alcohol: 20% vol

Total acidity: 4.5 g/l tartaric acid

Symington Family Estates is a certified B-Corporation.

Certified



Corporation

This company meets the highest standards of social and environmental impact