



SCORES

90 Points, Wine & Spirits, 2021

QUINTA DOS CANAIS VINTAGE 2013

COCKBURNS

Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Guided by Robert Cockburn's conviction that "the quality of the wine - that is the first thing to be looked to", Cockburn's was also influenced by the personalities of the great individuals and families who over the centuries joined its ranks. When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although Cockburn's Vintage Ports had once demanded the highest price of all Ports, one hundred years later their reputation had slipped. Following the Symington's acquisition of Cockburn's in 2010, and the company's return to family ownership, 48 years of corporate decision making was revised, and the focus was returned to one thing: the quality of the wine.

QUINTA DOS CANAIS

Quinta dos Canais is Cockburn's principal estate. Laid out on a natural amphitheater 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 "esteva" (gum-cistus). The wines are very full bodied with fresh acidity and with a characteristic dry finish of great length.

WINEMAKER

Charles Symington and Ricardo Carvalho.

FOOD PAIRING

Pairs wonderfully with chocolate desserts and creamy blue cheeses, but it can also be enjoyed simply on its own.

TASTING NOTE

Opaque deep purple color. 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 flavors of dark fruits, which favor 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.

Decanting: Recommended

Suitable for Vegans

UPC: 094799120346

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.

WINE SPECIFICATION

Alcohol: 20% vol

Total acidity: 4.5 g/l tartaric acid

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