



SCORES

97 Points, Wine Spectator, 2014
97 Points, Wine Enthusiast, 2013
96 points, Wine Advocate, 2013
95 Points, Wine & Spirits, 2013

VINTAGE PORT 2011

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.

VINTAGE YEAR

While 2011 was another exceptionally dry year, there was plenty of rainfall from October to December 2010. This abundant autumn/winter rainfall created good water reserves deep in the Douro subsoil, critical to the vines' development. April and May were hotter than usual, which combined with some rain to create humid conditions giving rise to fungal infestations and resulting in some loss of production. This crop reduction meant that 2011 was one of the smallest years in recent memory — 15% below the average. After an early budburst everything indicated an early vintage. Fortunately the weather came to the rescue and timely rainfall paving the way for an ideal final ripening stage. Clear skies and fine, warm weather continued throughout the harvest.

TASTING NOTE

Distinctive fragrant esteva (rockrose) nose, indicative of the substantial Touriga Nacional contribution to the final blend. In the mouth there is a wonderful, pure fruit quality (red cherries and strawberry) denoting the fresh acidity, which underpins the wine's structure and balance. A wine of great finesse and poise.

WINEMAKER

Charles Symington and Ricardo Carvalho.

PROVENANCE:

Quinta dos Canais
Quinta do Vale Coelho:
Quinta do Cachão do Arnozelo

GRAPE VARIETIES:

Touriga Nacional: 55%
Touriga Franca: 30%
Mixed old vines: 10%
Sousão: 5%

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.3 g/l tartaric acid

Decanting: Recommended

Suitable for Vegans

UPC: 094799120179

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 2011 Vintage Port pairs wonderfully with chocolate desserts, such as chocolate mousse, creamy blue cheeses like Stilton or Roquefort.

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This company meets the highest standards of social and environmental impact

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