



## SCORES

96 Points, Decanter, 2018  
99 Points, James Suckling, 2018  
96 Points, Wine Spectator, 2018  
95 Points, Wine Enthusiast, 2018

# VINTAGE PORT 2016

The 2016 is the third Cockburn's Vintage Port declaration under Symington ownership. Since acquiring the historic name in 2010, the family has worked hard to recover the reputation that made Cockburn's the leading Vintage Port in the 19th century and during the first half of the 20th.

## 2016 VINTAGE

2016 brought an unusual viticultural year that required the experience and knowledge of the viticulture and winemaking teams. Abundant rain through the winter and spring replenished the water reserves that sustained the vines through a hot and dry summer. A cool and wet spring delayed the vines development, significantly slowing the pace of maturation whose progress was further checked by the heat and absence of rain in August. The vines were remarkably healthy and it was clear that a late harvest was desirable to bring the crop to optimal maturity.

## TASTING NOTE

Aromas of red fruits with hints of clove and ginger. On the palate combines focused red fruit flavors with a dry character with a long finish marked by Cockburn's signature grip. The Cockburn 2016 displays archetypal schistous-soil structure, complexity and length. longevity, freshness and vitality. The finish reveals cockburn's signature complexity and elegance in equal measure.

### WINEMAKER

Charles Symington and Ricardo Carvalho.

### PROVENANCE:

Quinta dos Canais: 68%  
Quinta do Vale Coelho: 24%  
Quinta do Cachão do Arnozelo: 8%

### GRAPE VARIETIES:

Touriga Nacional: 62%  
Touriga Franca: 21%  
Sousão: 9%  
Alicante Bouschet: 8%

Decanting: Recommended

Suitable for Vegans

UPC: 094799120254

### 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: 4.42 g/l tartaric acid

Symington Family Estates is a certified B-Corporation.

Certified



This company meets the highest standards of social and environmental impact

Corporation