



## SCORES

98 Points, James Suckling, 2019  
96 Points, Wine Spectator, 2019  
96 Points, Cellar Selection  
Wine Enthusiast, 2019  
96 Points, Wine Advocate, 2019  
95 Points, Decanter, 2019  
93 Points, Wine & Spirits, 2019

# VINTAGE PORT 2017

Under Symington family ownership since 2006, substantial vineyard investments have been made at Quinta dos Canais, reflected in the widely acclaimed Cockburn's 2011 and 2016, which were our debut Cockburn's Vintages. We took inspiration from Cockburn's famous early 20th century Vintage Ports, and our family believes that the exceptional 2017 Vintage Port represents another substantial leap forward in Cockburn's reemergence.

## 2017 VINTAGE

It is often the case in the Douro that years that test the vines to the limit are those that deliver the most memorable wines: 2017 is one of those years. The low yields resulted in very concentrated and well-structured wines of incredible intensity. The well-ripened fruit shines through, giving the wines stunning freshness and vitality. The 2017 Cockburn has the usual important Touriga Nacional component, but the proportion of Touriga Franca, given its excellent performance, was increased relative to the previous Cockburn's Vintage.

## TASTING NOTE

The Cockburn 2017 has resinous, forest floor aromas with bergamot notes mingling with rockrose scents. Fresh, mineral notes are evocative of eucalyptus and anise. The palate is intense with layers of blueberry and kirsch flavors underpinned by peppery tannins which provide Cockburn's signature grip. A very complete wine, complex and finely tuned that suggests impressive longevity.

### WINEMAKER

Charles Symington and Ricardo Carvalho.

### PROVENANCE:

Quinta dos Canais: 74%  
Quinta do Vale Coelho: 18%  
Quinta do Cachão do Arnozelo: 8%

### GRAPE VARIETIES:

Touriga Nacional: 52% (800 g/vine)  
Touriga Franca: 30% (670 g/vine)  
Sousão: 10% (1.3 kg/vine)  
Alicante Bouschet: 8%

Decanting: Recommended

Suitable for Vegans

UPC: 094799120278

### 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: 4.57 g/l tartaric acid

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