

COCKBURN'S®

PORT



QUINTA DOS CANAIS 2012

INTENSE AND VIBRANT

Quinta dos Canais is Cockburn's home in the Douro. Laid out on a natural amphitheatre overlooking a bend in the 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.

WELCOME TO THE FAMILY



2012

2012 was extraordinarily dry; 54% less rain than average had been recorded by the end of September. Total precipitation during the viticultural year for the area of the Douro Valley around Quinta dos Canais, was just 325mm – close to the viticultural limit in these un-irrigated vineyards. The erratic climate resulted in a later vegetative cycle and this, coupled with the damp months of April and May, meant that fruit set was noticeably reduced leading to a smaller crop. This proved beneficial because during the summer the drought returned, and the vines were able to better sustain maturations and ripening of the fruit. The summer months were dry, but cooler than normal, having a positive impact on the quality of the fruit, which arrived in the wineries in fine condition.



FLAVOUR PROFILE

A very deep, opaque purple colour. Intense nose of ripe, dark fruits with notes of chocolate. Multiple layers of black fruits balanced with peppery notes and an intense and vibrant finish, with a slightly dry edge.



FOOD PAIRING

An excellent wine to enjoy on its own at the end of a meal or accompanied by dark chocolate desserts or blue cheese. Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving, preferably a few hours beforehand.



WINEMAKER

Charles Symington & Ricardo Carvalho



TECHNICAL DETAILS

Alcohol by Volume: 20% vol (20°C)

Total Acidity: 4.15 g/l tartaric acid

Baumé: 3.4

Allergy advice: Contains sulphites



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