



## 2014 QUINTA DOS CANAIS VINTAGE PORT

“Douro Superior [the Douro sub-region where Canais is located] especially was much better than Charles Symington was expecting because it was so much drier there than in the Cima Corgo... Blackish purple. Floral and lifted and very Touriga Nacional with a hint of citrus...very charming. Very firm tannins and quite a bit of acidity on the finish... very convincing.”

Jancis Robinson MW, March 2015



Quinta dos Canais has always provided the bedrock of Cockburn's legendary Vintage Ports and for several decades the Touriga Nacional has been at their heart. This variety was saved from near extinction largely through Cockburn's farsighted research work during the 1970s and 1980s and thanks to Cockburn's and a small handful of others, the Touriga Nacional was saved from oblivion. The absence of Touriga Nacional would be unthinkable to any Port winemaker, considering the importance the variety represents for producing outstanding Vintage Port. Today, approximately one third of Canais is planted with Touriga Nacional.

### FAMILY HARVEST NOTES

Perhaps the most surprising aspect of this vintage was the pockets of the Douro that were less affected by the rain, highlighting the amazing diversity of microclimates of the region. Whereas very unsettled conditions were the norm during the harvest in most parts of the Douro, some localised parts of the valley were much less affected and this was particularly noticeable in areas of the Douro Superior such as Quinta dos Canais and other vineyards in the proximity. The wines made here were by far the best wines of the year.

In such a diverse wine region it is certain some real gems will have been made as the grapes were in such lovely condition at the outset. Vineyards, such as Canais, lucky enough to escape the rain, will have made some really lovely Ports.

Paul and Charles Symington, Douro, October 2014

### WINEMAKERS

Charles Symington  
Ricardo Carvalho

### WINE SPECIFICATIONS

Bottling: 2 500x12/75cl.  
Alcohol: 20% v/v.  
Total Acidity: 4.5 g/l.  
Baumé: 3.7°

### TASTING NOTES

The Canais 2014 has an inky purple/black colour. It has the typical lifted floral aromas (violets, roses) of the Touriga Nacional, which makes up 70% of the wine. The wine is well structured with an excellent balance, underscored by the fresh acidity and the 'grip' provided by the peppery tannins. The contributions made by the late ripening Touriga Franca, which was much more successful at Canais than in most other parts of the Douro, and the Sousão complement the Touriga Nacional very successfully, giving the wine a sense of balance and completeness.

Symington tasting room, March 2016

### GRAPE VARIETIES

Touriga Nacional: 70%  
Touriga Franca: 20%  
Sousão: 10%

