



HOUSE OF TOWNEND

Cockburn's Vintage Port 2016,

Price	£65.00
Code	COCK070

The 2016 vintage is a declared vintage by this renowned Port house. Flavours of red fruits, clove and ginger

Tasting Notes:

Aromas of red fruits with hints of clove and ginger. On the palate, intense red fruit flavours with a dry character combine to produce a long finish marked by Cockburn's signature 'grip'. The Cockburn 2016 displays archetypal schistous-soil structure, complexity and length





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Specification	
Vinification	The grapes are picked and then trodden in huge 'lagares' (treading tanks) that same night. Later the wines are allowed to rest in wooden vats for no more than 18 months. We bottle them as they are: unfiltered, totally natural. And once they are in their time capsules, they slowly mature for many years. It is not unusual for one of our Vintage Ports to be in fantastic condition after 50 or more years in the bottle. (Ref Cockburn's)
ABV	20%
Size	75cl
Drinking Window	Drink from 2025 through to 2060
Country	Portugal
Region	Douro Valley
Area	Quinta dos Canais, Quinta do Vale Coelho, Quinta do Cachão de Arnozelo
Type	Fortified Wine
Grape Mix	86% Touriga Nacional, 21% Touriga Franca, 8% Alicante Bouschet, 9% Sousão
Genres	Fine Wine
Vintage	2016
Style	Sweet
Body	Rich and full flavoured
Producer	Cockburn's
Producer Overview	In 1815, the Scotsman Robert Cockburn and his brother John, successful wine merchants in Leith near Edinburgh, set up a branch of their firm in Porto: R & J Cockburn's. Over the years they had many different business partners and consequently like all of the early Port companies the name frequently changed until it became known as Cockburn's & Co: the name that survives today. Although the Cockburn family continued to run the company until well into the twentieth century, other families joined the extended family of Cockburn's & Co during this time resulting in some of the finest winemakers and Port tasters that the trade has ever known all being part of the same company. Consequently the Cockburn's & Co family built themselves a remarkable reputation for fine Vintage Port. Read more online
Closure Type	Cork
Food Matches	Try this wine with top end cheese, especially cheddar and blue veined, treacle tart and a chocolate pot with cherry syrup.
Press Comments	Decanter Magazine, December 2018, 96/100 points.