

COCKBURN'S

PORT



LATE BOTTLED VINTAGE 2015

THE WINE

Late Bottled Vintage (LBV) Ports are wines of a single very good year that age in large oak vats between four and six years, until they reach an ideal level of maturity. LBVs are then bottled, ready to be enjoyed without the need for decanting as the natural sediment is left behind in the vat. They are rich, full-bodied wines with a smooth texture, mellowed over time by the wood ageing. This Late Bottled Vintage Port is sourced from the same vineyards that produce Cockburn's famed Vintage Ports, namely the company's own Quinta dos Canais and Quinta do Vale Coelho properties, both located in the remote Douro Superior subregion.

VINTAGE OVERVIEW

Abundant rainfall at the start of the viticultural year (starting November 2014) contributed to the replenishment of soil water reserves. This was crucial due to the very dry winter, spring and summer that followed. Fortunately, what little rain there was came at the right time, in May, and helped to sustain the vines during the very hot and dry months of June and July. August days and nights were relatively cool, encouraging balanced maturations and proving decisive in preserving the natural acidity in the berries. As the vintage began, the crop was in fine condition and some timely mid-September rain benefited the final stages of ripening. At Cockburn's Quinta dos Canais, both the mainstay Touriga Nacional and Touriga Franca varieties delivered very good quality.

WINEMAKER

Charles Symington and Ricardo Carvalho.

PROVENANCE · GRAPE VARIETIES

Sourced from a remote subregion of the Douro Superior
Touriga Nacional, Touriga Franca, Sousão and smaller contributions of Tinta Barroca and Tinta Amarela.

TASTING NOTE

Deep crimson center with an intense garnet rim. The very high quality of both the Touriga Franca and the Touriga Nacional in 2015 sings through the attractive floral aromas, where a rock rose fragrance is particularly evident. The wine is simultaneously full and smooth on the palate, with typical red fruit flavors ranging from raspberry and strawberry to red cherry. There is a fine, peppery spice element on the finish, which shows Cockburn's trademark grip.

Decanting: Recommended

UPC: 094799120148

STORAGE & SERVING

This wine is fully mature and ready for pouring as it has been bottled free of sediment. Pairs wonderfully with dark chocolate desserts as well as semi-cured and cured cheeses like Cheddar and Manchego. In warm weather, try serving the wine lightly chilled. Once open, the wine will keep in good condition for several weeks.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.4 g/l tartaric acid

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This company meets the highest standards of social and environmental impact