



COCKBURN'S
PORTO



LATE BOTTLED VINTAGE 2014

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

A cooler than usual summer, with temperatures for July and August 34°F below the mean contributed to good acidity, balancing the high sugar graduations. The vintage started quite early during the first week of September, due to the advanced ripening cycle. However, the most surprising aspect of this harvest was the pockets of the Douro that were less affected by the rain which arrived in mid-September, highlighting the amazing diversity of microclimates of the region. Whereas very unsettled conditions were the norm during the vintage in most parts of the Douro, 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 Vale Coelho. The wines made here were by far the best wines of the year.

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

Intense crimson center with a bright, garnet rim. The floral aromas from the Touriga Nacional. Red fruits, ranging from raspberry and strawberry to red cherry are evident on the palate. The Touriga Franca and Sousão from both Canais and Vale Coelho buttress the structure and underpin the balance of this excellent 2014 Cockburn's Late Bottled Vintage Port.

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: 4.6 g/l tartaric acid

Symington Family Estates is a certified B-Corporation.

Certified



This company meets the highest standards of social and environmental impact

Corporation