



SCORES

93 Points, Wine Enthusiast, 2021
"Editor's Choice"

90 Points, Wine Advocate, 2021

LATE BOTTLED VINTAGE 2015

COCKBURN'S

Cockburn's was founded in 1815 by Robert Cockburn, of Scottish origins. In 2010 Cockburn's celebrated its 195th birthday by joining Symington Family Estates, reverting to family ownership after an interlude of 48 years. In the upper Douro Valley, Quinta do Canais is Cockburn's premier vineyard, whose wines form the backbone of its famed Vintage Ports. Known for its innovative vineyard practices Cockburn's was instrumental in promoting and conserving the indigenous Touriga Nacional grape varietal.

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.

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.

WINEMAKERS

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.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.4 g/l tartaric acid
Case: 12x750ml

Decanting: Not required

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.

Symington Family Estates is a certified B-Corporation.

Certified



This company meets the highest standards of social and environmental impact

Corporation