



**COCKBURN'S**

**PORTO**

WELCOME TO THE FAMILY



# LATE BOTTLED VINTAGE 2017



## THE VINTAGE

The second driest year on record and the hottest of the last four decades. During the growing cycle the rainfall deficit averaged 50%. The dry, mild winter was followed by a hot spring, with temperatures 37F above the average. The resilient regional grape varieties adjusted to the extra dry conditions, producing the earliest vintage ever recorded, starting on September 3rd. The heat abated during the September evenings, beneficial for grape reception into the winery. The outcome of the vintage surpassed all expectations.



## THE WINE - (AKA Liquid Blooming Voodoo)

Late bottled vintages (LBVs) are wines so elegant, so complex, and so sophisticated that they really are a little bit magical. Sourced from Quinta dos Canais – the same Douro Superior vineyard that produces our acclaimed

Vintage Ports, – our LBVs are aged in large oak vats for four to six years before being bottled, ready to drink. This wine is a real crowd pleaser and is meant to be shared, enjoyed, and savored.



## TASTING NOTE

Gorgeous aromas of ripe, red berry fruit combine with traces of mango. Deliciously concentrated on the palate with seductive, exuberant blackberry fruit. Fine-grained tannins season the flavours with a hint of pepper and a shaft of acidity provides balance and structure.



## 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

Enjoy this wine in a large wine glass at room temperature, or slightly chilled in warm weather to appreciate its power and depth. This wine is fully mature and does not need to be decanted as it has been bottled free of sediment. Consume within four to six weeks of opening.

Pairs perfectly with stronger, hard cheeses, or alternatively dark chocolate desserts such as mousse or tart. A fitting companion for after dinner conversations that stretch on long into the early hours.



COCKBURNS.COM

Certified



This company meets the highest standards of social and environmental impact

Corporation