



92 Points, Wine Spectator, 2023
90 Points, Wine Enthusiast, 2023

LATE BOTTLED VINTAGE 2018



THE VINTAGE

Heavy rains and an overall cool spring were challenging, and bud break was three weeks behind. A more normal weather pattern emerged in July with average temperatures and no relevant rainfall. The vineyards that survived the lead-in to the harvest looked magnificent through a hot August, clearly benefiting from good moisture in the soil. September was rather hotter than we would have liked, with the monthly average 3.4°C higher than normal, but lovely blue skies persisted throughout. Yields were absurdly low in 2018, with many of our vineyards producing 40% less than average, but despite that the wines were excellent.



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

Bright and intense red berry fruit aromas are complemented by delicate traces of mint. The palate displays a smooth texture with fine-grained, spicy tannins providing structure and substance. Fresh, rich flavors of raspberry and cherry — a Cockburn hallmark — with subtle notes of cassis are well-defined by crisp acidity, which paves the way to a long, balanced finish.



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: 4.6 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.



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