

LATE BOTTLED VINTAGE PORT 2015



Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Guided by Robert Cockburn's conviction that "the quality of the wine – that is the first thing to be looked to", Cockburn's was also influenced by the personalities of the great individuals and families who over the centuries joined its ranks. When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although Cockburn's Vintage Ports had once demanded the highest price of all Ports, one hundred years later their reputation had slipped. Following the Symington's acquisition of Cockburn's in 2010, and the company's return to family ownership, 48 years of corporate decision making was revised, and the focus was returned to one thing: the quality of the wine.

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.

YEAR AND HARVEST 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.

Charles Symington, Douro, October 2015

WINEMAKERS

Charles Symington and Ricardo Carvalho.

TASTING NOTE

Deep crimson centre 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 flavours ranging from raspberry and strawberry to red cherry. There is a fine, peppery spice element on the finish, which shows Cockburn's trademark grip.

Symington tasting room, January 2020

PROVENANCE · GRAPE VARIETIES

The grapes for Cockburn's Late Bottled Vintage Ports are sourced from the Douro Superior, a remote subregion of the Douro Valley whose development Cockburn's largely pioneered.

Grape Varieties: Touriga Nacional, Touriga Franca, Sousão and smaller contributions of Tinta Barroca and Tinta Amarela.

STORAGE · SERVING · FOOD PAIRING

This wine is fully mature and ready for pouring as it has been bottled free of sediment. Late Bottled Vintages, as the term implies, are bottled later than classic Vintage Ports (the latter after two years). Cockburn's Late Bottled Vintage can be enjoyed anytime and 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, this will enhance the aromas and flavours. Once open, the wine will keep in good condition for several weeks.

WINE SPECIFICATION

Alcohol by Volume: 20% vol (20°C)
Total Acidity: 4.4 g/l tartaric acid
Baumé: 3.6°
pH: 3.67
Allergy advice: Contains sulphites