

COCKBURN'S

PORT



LATE BOTTLED VINTAGE 2016

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 savoured.

WELCOME TO THE FAMILY



2016

A warm winter and cool spring (both wet) were followed by a hot summer. At the end of August, 40% more rainfall than the 30-year average was recorded. Some timely rain fell over two days in late August, refreshing the vines and putting maturations back on track and two days of rainfall in mid-September were followed by sunny weather for the remainder of the vintage, the grapes being picked in fine condition.

Charles Symington, Douro, October 2016



FLAVOUR PROFILE

Deep-coloured centre with a garnet rim. Notes of cassis, red fruits and eucalyptus lead to a hint of liquorice and mouth-filling flavours of ripe, red fruit, with strawberry. Fine-grained tannins provide a satisfying spicy note, which highlights the freshness and balances the wine.



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.



FOOD PAIRING

Our 2016 LBV 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.



WINEMAKER

Charles Symington and Ricardo Carvalho.



TECHNICAL DETAILS

Alcohol: 20% vol.

Total acidity: 4.3 g/L (tartaric acid)

Baumé: 3.6°

pH: 3.6

Allergy advice: Contains sulphites



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