




Cockburn's has always questioned the so-called 'rules' for making port.

Founded in 1815 by the Scottish brothers Robert and John Cockburn, they were guided by their conviction that "the quality of the wine – that is the first thing to be looked to" – and we've done our own thing ever since.

 @cockburns_port

COCKBURN'S LATE BOTTLED VINTAGE 2019

AKA LIQUID BLOOMING VOODOO

THE WINE

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.

THE YEAR

We experienced a very dry and mild winter and spring, and by late summer, the vines were in need of water to keep maturation on track. Fortunately, the near absence of rain from May to late August was balanced by cooler summer conditions, which helped mitigate the water shortage. In late August, some timely rain rehydrated the vines just before the harvest. Ideal conditions continued throughout September, with clear sunny days and moderate temperatures contributing to balanced ripening. Yields were above the ten-year average, which was a welcome change after the particularly small harvests of 2017 and 2018.

WINEMAKER

Charles Symington and Ricardo Carvalho.

ALCOHOL

20 %

ACIDITY

3.9 g/l (tartaric acid)

PH

3.6

RESIDUAL SUGAR

101 g/l

BAUME

3.6 °

ALLERGENS

Sulphites

ENERGY VALUE

(100ml) E: 657KJ/157Kcal

BOTTLE WEIGHT

600 g

TASTING NOTES

Floral notes suggesting rockrose (gum cistus - a wildflower common in the Douro) and lavender, with a secondary layer of bright, red fruit. Lively and focused red fruit flavours on the palate with a taut streak of acidity that holds everything in balance. Appealing aftertaste of black tea with tobacco and coffee notes.

FOOD PAIRINGS

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.

GLASS

Best served in a reasonably sized port wine glass or a white wine glass.

STORAGE

Store in a cool and dry place.

LONGEVITY AFTER OPENING

Consume within four to six weeks of opening.

SERVING TEMPERATURE

Room temperature or slightly chilled