



FINE TAWNY

COCKBURN'S

Cockburn's was founded in 1815 by Robert Cockburn, of Scottish origins. In 2010 Cockburn's celebrated its 195th birthday by joining Symington Family Estates, reverting to family ownership after an interlude of 48 years. In the upper Douro Valley, Quinta do Canais is Cockburn's premier vineyard, whose wines form the backbone of its famed Vintage Ports. Known for its innovative vineyard practices Cockburn's was instrumental in promoting and conserving the indigenous Touriga Nacional grape varietal.

THE WINE

Tawny Ports are a blend of young wines from various harvests, aged for an average of two to three years in casks. They are lighter in color than Ruby Ports and combine the fruitiness of young wines and the nuttiness derived from the maturation in seasoned oak casks. Cockburn's Fine Tawny is an elegant Port with mellow and spicy flavors. Perfect served chilled at the end of a dinner or simply to enjoy with good friends on relaxed occasions.

TASTING NOTE

Cockburn's Fine Tawny Port has a bright reddish tawny color. On the nose light and crisp young fruit aromas are balanced with a nutty toffee mellowness achieved through maturation in oak casks. On the palate elegant and well balanced, with a smooth and subtle long finish.

WINEMAKER

Charles Symington and Ricardo Carvalho.

WINE SPECIFICATION

Alcohol: 19% vol
Total acidity: 4.0 g/l tartaric acid

Decanting: Not required

UPC: 094799120131

SERVING

Cockburn's Fine Tawny is perfect with dried fruits or creamy desserts. Serve lightly chilled in hot weather.

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Certified



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