

"PORTO BRANCO" FINE WHITE

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

Cockburn's Fine White is a blend of young wines from high altitude vineyards that has been matured in stainless steel for up to 18 months to accentuate its freshness. Long been served as an aperitif at get-togethers in the Douro, overseas visitors to the Cockburn's Lodge have begun taking and sharing the secret back home.

TASTING NOTE

Cockburn's Fine White is a delicate golden color with crisp, flowery aromas and hints of almond.

SERVING

Cockburn's Porto Branco is best served chilled either neat or over ice. Great for mixing, it's perfect as part of a crisp, cool Port & Tonic.

MIXING - THE P&T

Fill a tall glass with ice and add 50ml of Cockburn's Porto Branco. Top up with tonic water, squeeze in a wedge of lime, and garnish with a sprig of mint.

WINEMAKERS Charles Symington.

WINE SPECIFICATION Alcohol: 19% vol Total acidity: 3.7 g/l tartaric acid

Decanting: Not required

UPC: 094799120322

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