

COCKBURN'S 10 YEAR OLD TAWNY



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 things ever since.



THE WINE

In the hands of our winemakers, time isn't just a tool, it's an ingredient. Our 10 year old tawny is a careful blend of old and young ports designed to hit that perfect balance between younger and more mature and developed tawny ports.

TASTING NOTES

Aromas of honey, caramel, and vanilla. Rounded flavours of dried fruits. Notes of walnut and almond lead to a mellow, luscious finish. A brilliant tawny red.

FOOD PAIRINGS

Pairs perfectly with sweet pastries such as apple pie with cinnamon but is equally delicious on its own - a great accompaniment to a special occasion.

GLASS

Best served in a reasonably sized Port wine glass or a white wine glass

LONGEVITY AFTER OPENING

Consume within 6-8 weeks

INFORMATION

Winemaker: Charles Symington, Nuno Moreira, Manuel Rocha
Alcohol: 20 %
Acidity: 3.7 g/L (tartaric acid)
Baume: 3.5 °
Allergens: Contains sulphites
Bottle Weight: 600 g