

# COCKBURN'S TAWNY EYES



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

The pride of every port producer, a great tawny that turns heads and fills glasses is usually appreciated with great solemnity. But we were never ones to bottle things up. We wanted to make a wine that can be the life and soul of the party. This is Tawny Eyes: make it yours, drink it how you want, and don't be afraid to mix it up.

### TASTING NOTES

A fine-textured port with generous aromas of honey, caramel and hint of vanilla. Subtle flavours of red fruit and walnuts make this an elegant and sensual wine.

### FOOD PAIRINGS

Dried fruits or sweet pastries such as apple pie with cinnamon.

### COCKTAILS

The Tawny & Ginger

### GLASS

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

### LONGEVITY AFTER OPENING

Consume within four to six weeks of opening.

### INFORMATION

Winemaker: Charles Symington, Nuno Moreira and Manuel Rocha

Alcohol: 19 %

Acidity: 3.80 g/L (tartaric acid)

Baume: 2.8 °

Allergens: Contains sulphites