



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.



COCKBURN'S SPECIAL RESERVE

THE WINE

Originally introduced in 1969, Cockburn's Special Reserve bridged the gap between vintage ports and their younger counterparts, creating an approachable yet complex new port category. Produced from wines selected for their richness and concentration from the finest vineyards in the Upper Douro, Special Reserve is matured in oak vats for up to four years before being bottled. This longer wood-ageing gives its full-bodied palate a distinctive dry finish, making it the benchmark for all Reserve Ports.

TASTING NOTES

Rich and concentrated red fruit aromas with bright red cherry and hints of plum and strawberry. Sweet and well-rounded, luscious red berry flavours lead to a distinctive peppery and slightly dry finish.

FOOD PAIRINGS

Cheeses or rich, nutty, or chocolate desserts.

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, Manuel Rocha
Alcohol: 20 %
Acidity: 4.40 g/L (tartaric acid)
Baume: 3.5 °
Allergens: Contains sulphites
Bottle Weight: 450 g