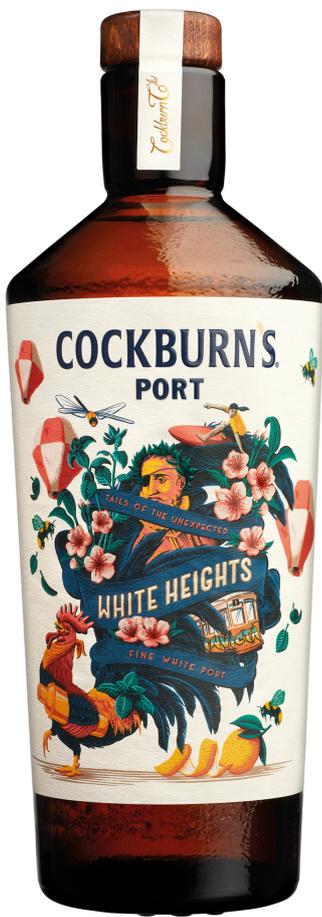


COCKBURN'S WHITE HEIGHTS



THE WINE

It was once thought impossible to make top-quality white port in the sweltering part of the Douro we call home, yet here we are. This is White Heights – a fragrant, high-grade, slightly drier white port from high-altitude vineyards that's perfect for mixing or drinking straight. We don't just embrace the unexpected, we make it.

TASTING NOTES

Fresh tropical fruit flavours such as papaya and pineapple lead the way, supported by light aromas of honeysuckle. Crisp yellow plum and pear notes finish with just a touch of vanilla.

FOOD PAIRINGS

Salty snacks such as nuts, almonds, and lightly salted crisps.

COCKTAILS

The Port & Tonic

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

Provenance: Favaios sub-region of the Douro Valley.

Alcohol: 19 %

Acidity: 3.54 g/L (tartaric acid)

Baume: 1.9 °

Allergens: Contains sulphites

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.

