

# COCKBURN'S FINE WHITE



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

A refreshing blend of young wines from high-altitude vineyards, Cockburn's Porto Branco is matured in stainless steel for up to 18 months before bottling. 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 NOTES

Crisp, flowery aromas and hints of almond. A delicate golden colour.

### FOOD PAIRINGS

Cured meats or nibbles such as salted almonds, olives or crisps.

### COCKTAILS

The 'P & T'

### 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: 19 %  
Acidity: 3.70 g/L (tartaric acid)  
Baume: 3.1 °  
Allergens: Contains sulphites  
Bottle Weight: 450 g