



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 thing ever since.

 @cockburns\_port

# COCKBURN'S WHITE HEIGHTS

FROM VINEYARDS ON HIGH

## 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.

### 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)

### RESIDUAL SUGAR

79 g/l

### BAUME

1.9 °

### ALLERGENS

Contains sulphites.

### ENERGY VALUE

(100ml) E: 590KJ/141Kcal

### BOTTLE WEIGHT

500 g

### 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.

### GLASS

Best served in a reasonably sized port wine glass or a white wine glass.

### STORAGE

Store in a cool and dry place.

### LONGEVITY AFTER OPENING

Consume within four to six weeks of opening.

### SERVING TEMPERATURE

Chilled