

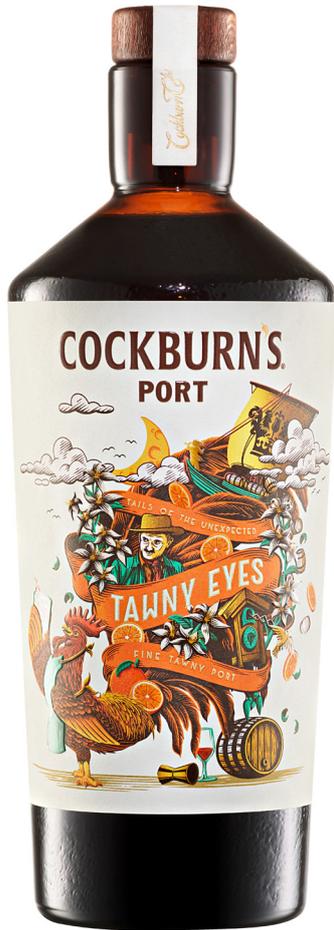
# COCKBURN'S<sup>®</sup>

## PORT

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### TAILS OF THE UNEXPECTED

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## TAWNY EYES

### THE LIFE AND SOUL

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 a barrel-aged tawny port sourced from the finest casks usually destined to produce our 20-year-old tawny ports. Also aged in the Douro for longer than other tawny ports, it is brought down from our vineyards just before the full heat of the summer, and is blended to be expressive, vibrant, and unexpected. Bottled young to preserve a balance between complexity and fruit.

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WELCOME TO THE FAMILY



#### FLAVOUR PROFILE

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.



#### SERVING

We suggest you serve Tawny Eyes slightly chilled in warm weather with a good soundtrack in the background. More importantly though, make it yours and drink it how you like it - neat or mixed. Once open, enjoy within 4-6 weeks.



#### FOOD PAIRING

Enjoy Tawny Eyes with dried fruits or sweet pastries such as apple pie with cinnamon.



#### MIXING

The Tawny & Ginger

Fill a rocks glass with ice and mix 2/3 Cockburn's Tawny Eyes with 1/3 ginger beer. Add a few drops of Angostura Bitters and stir well. Garnish with two blueberries, a raspberry, and a sprig of mint. Serve and enjoy.



#### WINEMAKERS

Charles Symington, Nuno Moreira and Manuel Rocha



#### TECHNICAL DETAILS

Alcohol by Volume: 19%

Total Acidity: 3.80 g/L (tartaric acid)

Baumé: 2.8

Allergy Information: contains sulphites



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