


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 TAWNY EYES

THE LIFE AND SOUL

THE WINE

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 Tawny Eyes: make it yours, drink it how you want, and don't be afraid to mix it up.

WINEMAKER

Charles Symington, Nuno Moreira and Manuel Rocha

ALCOHOL

19 %

ACIDITY

3.80 g/l (tartaric acid)

PH

3.39

RESIDUAL SUGAR

90 g/l

BAUME

2.8 °

ALLERGENS

Contains sulphites.

ENERGY VALUE

(100ml) E: 611KJ/146Kcal

BOTTLE WEIGHT

500 g

TASTING NOTES

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.

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

Serve lightly chilled.