

COCKBURN'S[®]

PORT



O PROVADOR RESERVA TAWNY

REBELLIOUS AND ORIGINAL

O Provador (The taster) is named after John Henry Smithes, Cockburn's legendary head taster and winemaker during the middle and later parts of the 20th Century. A larger-than-life character, he was rebellious, single-minded and had a mercurial temperament. Mostly known for his Vintage Ports and other more full-bodied wines in port's spectrum, he also had some 'secret recipes' for wood-aged wines, destined for serving lightly chilled in the hot weather during the vintage at Cockburn's Douro quintas.

O Provador is inspired by one of those ports.

WELCOME TO THE FAMILY

FLAVOUR PROFILE

Elegance and balance are the most accurate descriptors for the aromatic and flavour profiles of Cockburn's O Provador Reserva Tawny. The range of aromas includes quince, English fruit cake, walnuts, and other woody notes, whilst bright and fresh red fruits linger in the background. Silky smooth on the palate with a sense of layered complexity coupled with youthful verve.

A Reserve Tawny, a port made from a blend of high-quality wines, principally sourced from Cockburn's Quinta dos Canais and aged in balseiros (large oak vats) for four years and seasoned oak casks for two.

SERVING

This Port is bottled ready to drink and does not benefit from further cellaring. Once open, it will keep in fine condition for up to a month. Serve lightly chilled.

FOOD PAIRING

Enjoy on its own before meals, or as an accompaniment to desserts such as apple pie, crème brûlée and ice cream.

WINEMAKERS

Charles Symington and João Pedro Ramalho

TECHNICAL DETAILS

Alcohol: 20% (v/v 20°C)
Total Acidity: 4.3 g/L (tartaric acid)
Baumé: 3.60°
pH: 3.45
Allergy advice: Contains sulphites
Bottle weight: 585g



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