

COCKBURN'S SPECIAL RESERVE PORT

COCKBURN'S

Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Originally wine merchants in Leith, Scotland, their Port house was founded with the objective of securing a supply of excellent wine at its source which would give them an advantage over the influx of poor quality, cheap Port which was so common in Britain at the time. In the words of Robert Cockburn himself, **“the quality of the wine – that is the first thing to be looked to”**.

Guided by this conviction, Cockburn's was also influenced by the personalities of the great individuals and families who throughout its history joined its ranks. The Smithes, Teages, and Cobbs, to name only the most influential, would follow the vision of Robert Cockburn and develop the company into one of the greatest names in Port.

When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although in the early 20th century Cockburn's Vintage Ports demanded the highest price of all Ports, one hundred years later their reputation had fallen significantly.

Following the Symington family's acquisition of Cockburn's in 2010, and the company's return to family ownership, forty-eight years of corporate decision making was revised, and the company focus was shifted back to one thing: the quality of the wine.

COCKBURN'S SPECIAL RESERVE

Cockburn's Special Reserve was originally introduced in 1969 as the first great Reserve Port, creating an entirely new Port category that was fundamental to the success of Port and the Douro over the following decades. Cockburn's Special Reserve is a very fine wine selected for its richness and concentration, from the finest vineyards in the Upper Douro and matured in oak casks for five years. This longer wood ageing gives its fruity and full-bodied palate a distinctive dry finish, making Cockburn's Special Reserve the benchmark for all Reserve Ports.

Tasting Notes

Garnet red colour. A youthful nose packed with rich and concentrated aromas of red fruits, predominantly red cherry and hints of plums and strawberry. On the palate sweet, well rounded, medium length and with luscious red berry flavours leading to a distinctive dry finish, balanced with fine wood-aged flavours.

Food pairing suggestion and serving

Special Reserve is delicious served at the end of a meal, for example with rich, nutty or chocolate desserts, as well as a cheese platter. Although usually served at room temperature, Reserve Ports are equally delicious when served lightly chilled in hot weather.

Wine Specifications

Alcohol by Volume: 20% vol (20°C)
Total Acidity: 4.4 g/l tartaric acid
Baumé: 3.5

Reviews & Awards

IWC 2016 – Silver Medal

IWSC 2016 - Silver Medal

IWSC 2015 – Silver Medal

Decanter 2015 - Silver Medal

IWC 2013 - Silver Medal

IWSC 2013 - Silver Medal

Triple Silver Medal Winner 2012

IWC 2012 - Silver Medal

Decanter 2012 - Silver Medal

IWSC 2012 - Silver Medal

IWC 2011- Silver Medal

Decanter 2011- Silver Medal

Since 2011 Cockburn's Special Reserve has won more medals than any other Reserve Port.

