




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 SPECIAL RESERVE

THE PORT THAT CHANGED THE GAME

## THE WINE

Originally introduced in 1969, Cockburn's Special Reserve bridged the gap between vintage ports and their younger counterparts, creating an approachable yet complex new port category. Produced from wines selected for their richness and concentration from the finest vineyards in the Upper Douro, Special Reserve is matured in oak vats for up to four years before being bottled. This longer wood-ageing gives its full-bodied palate a distinctive dry finish, making it the benchmark for all Reserve Ports.

### WINEMAKER

Charles Symington, Nuno Moreira, and Manuel Rocha.

### ALCOHOL

20 %

### ACIDITY

4.40 g/l (tartaric acid)

### PH

3.61

### RESIDUAL SUGAR

103 g/l

### BAUME

3.5 °

### ALLERGENS

Contains sulphites.

### ENERGY VALUE

(100ml) E: 653KJ/156Kcal

### BOTTLE WEIGHT

450 g

### TASTING NOTES

Rich and concentrated red fruit aromas with bright red cherry and hints of plum and strawberry. Sweet and well-rounded, with luscious red berry flavours lead to a distinctive peppery and slightly dry finish.

### FOOD PAIRINGS

Cheeses or rich, nutty, or chocolate desserts.

### GLASS

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

### LONGEVITY AFTER OPENING

Consume within four to six weeks of opening.

### SERVING TEMPERATURE

Room temperature or slightly chilled.