



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



WINE DESCRIPTION SHEET

COCKBURN'S FINE WHITE

PORTO'S WORST KEPT SECRET

THE WINE

A refreshing blend of young wines from high-altitude vineyards, Cockburn's Porto Branco is matured in stainless steel for up to 18 months before bottling. Long been served as an aperitif at get-togethers in the Douro, overseas visitors to the Cockburn's Lodge have begun taking and sharing the secret back home.

WINEMAKER

Charles Symington, Nuno Moreira and Manuel Rocha.

ALCOHOL

19 %

ACIDITY

3.70 g/l (tartaric acid)

PH

3.39

RESIDUAL SUGAR

105 g/l

BAUME

3.1 °

ALLERGENS

Contains sulphites.

ENERGY VALUE

(100ml) E: 628KJ/156Kcal

BOTTLE WEIGHT

450 g

TASTING NOTES

Crisp, flowery aromas and hints of almond. A delicate golden colour.

FOOD PAIRINGS

Cured meats or nibbles such as salted almonds, olives or crisps.

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

Chilled.