



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 FINE TAWNY

IF YOU KNOW, YOU KNOW

THE WINE

And if you don't, you need to find out. Our fine tawny has fervent fans around the world who love it for its caramel nuttiness and easy-going nature. And who are we to argue? This vibrant wine is expertly blended and matured for up to three years in seasoned oak casks before being bottled, ready to drink.

WINEMAKER

Charles Symington, Nuno Moreira, and Manuel Rocha.

ALCOHOL

19 %

ACIDITY

4.00 g/l (tartaric acid)

PH

3.57

RESIDUAL SUGAR

101.99 g/l

BAUME

3.2°

ALLERGENS

Contains sulphites.

ENERGY VALUE

(100ml) E: 632KJ/151Kcal

BOTTLE WEIGHT

450 g

TASTING NOTES

Bright fruity aromas. Ripe fruit and mellow notes of nuts and toffee. A brilliant, reddish tawny colour.

FOOD PAIRINGS

Rich, creamy desserts, dried fruits, and salted nuts.

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.