

## 10 YEAR OLD TAWNY PORT



Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Guided by Robert Cockburn's conviction that "the quality of the wine - that is the first thing to be looked to", Cockburn's was also influenced by the personalities of the great individuals and families who over the centuries joined its ranks. When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although Cockburn's Vintage Ports had once demanded the highest price of all Ports, one hundred years later their reputation had slipped. Following the Symington's acquisition of Cockburn's in 2010, and the company's return to family ownership, 48 years of corporate decision making was revised, and the focus was returned to one thing: the quality of the wine.

### THE WINE

Ten Year Old tawnies are blends of wines of the highest quality that have spent an average of ten years ageing in oak casks, until they reach the perfect level of maturity. They are, then, bottled ready to be enjoyed.

### WINEMAKER

Charles Symington

### TASTING NOTE

Cockburn's 10 Year Old Tawny has a bright tawny red colour. On the nose lively candied fruit aromas, combine with toffee, caramel and honey. On the palate beautifully rounded, with delicious mature dried fruits and hints of walnuts and almonds, exquisitely mellow and a long luscious finish.

### STORAGE · SERVING · FOOD PAIRING

Cockburn's 10 Year Old Tawny is a perfect match to sweet pastries, such as apple pie with cinnamon. An excellent alternative to Vintage Port to enjoy with good friends on informal relaxed occasions. Will keep for some weeks after opening. Serve lightly chilled to enjoy at its finest.

### WINE SPECIFICATION

Alcohol by Volume: 20% vol (20°C)

Total Acidity: 4.1 g/l tartaric acid

Baumé: 3.5

Allergy advice: Contains sulphites