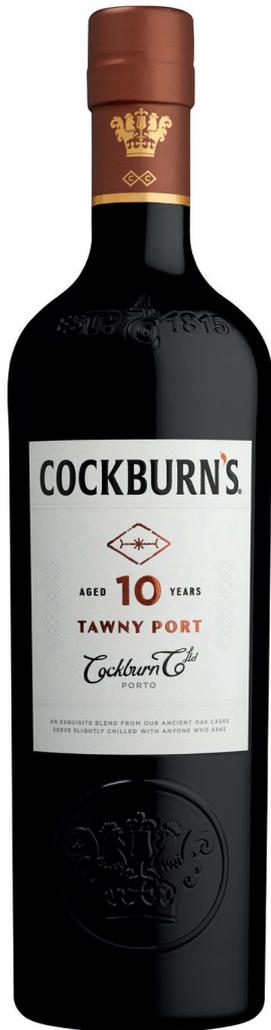


COCKBURN'S[®]

PORT



10 YEAR OLD TAWNY

MADE FOR THE FUTURE

In the hands of our winemakers, time isn't just a tool, it's an ingredient. Our 10 year old tawny is a careful blend of old and young ports designed to hit that perfect balance between younger and more mature and developed tawny ports.

WELCOME TO THE FAMILY



FLAVOUR PROFILE

A brilliant tawny red with aromas of honey, caramel, and vanilla, combined with rounded flavours of dried fruits. Notes of walnut and almond lead to a mellow, luscious finish.



SERVING

Serve chilled straight from the fridge in a large wine glass to fully appreciate its complex aromas.

Does not need to be decanted. Consume within six to eight weeks of opening.



FOOD PAIRING

Cockburn's 10 Year Old Tawny pairs perfectly with sweet pastries such as apple pie with cinnamon but is equally delicious on its own – a great accompaniment to a special occasion.



WINEMAKER

Charles Symington



TECHNICAL DETAILS

Alcohol by Volume: 20% vol (20°C)

Total Acidity: 4.1 g/l tartaric acid

Baumé: 3.5

Allergy Advice: contains sulphites



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