




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 10 YEAR OLD TAWNY

MADE FOR THE FUTURE

THE WINE

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.

WINEMAKER

Charles Symington, Nuno Moreira, and Manuel Rocha.

ALCOHOL

20 %

ACIDITY

3.7 g/l (tartaric acid)

PH

3.50

RESIDUAL SUGAR

107 g/l

BAUME

3.5 °

ALLERGENS

Contains sulphites.

ENERGY VALUE

(100ml) E: 666KJ/159Kcal

BOTTLE WEIGHT

600 g

MATURATION METHOD

Wood aged

BARREL TYPE

Seasoned oak casks

TASTING NOTES

Aromas of honey, caramel, and vanilla. Rounded flavours of dried fruits. Notes of walnut and almond lead to a mellow, luscious finish. A brilliant tawny red.

FOOD PAIRINGS

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.

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 6-8 weeks.

SERVING TEMPERATURE

Serve lightly chilled.