



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 20 YEAR OLD TAWNY

THE GODFATHER OF THE DOURO

THE WINE

Cockburn's 20 Year Old Tawny is a blend of high-quality wines aged in oak casks for an average of 20 years, reaching a balance between the delicacy and elegance characteristic of prolonged wood aging and the fruity character that gives these Tawnies their structure, freshness, and longevity. Cockburn's 20-Year-Old is pale, complex, and delicate, with notes of cedar and candied fruits.

MATURATION METHOD
Wood aged.

BARREL TYPE
Seasoned oak casks.

TASTING NOTES
Cockburn's 20-Year-Old has an appealing amber color. On the nose, a delicate and complex bouquet of fruitcake, honey, and walnuts blends with hints of orange peel. Smooth and velvety on the palate, it is well-balanced with dried fruit aromas, leading to a long and lingering finish.

FOOD PAIRINGS
Cockburn's 20-Year-Old pairs beautifully with walnuts, dried fruits, and traditional Portuguese desserts but is also delicious alongside vanilla ice cream or crème brûlée.

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 .

WINEMAKER
Charles Symington, Nuno Moreira, and Manuel Rocha.

ALCOHOL
20 %

ACIDITY
4.50 g/l (tartaric acid)

PH
3.36

BAUME
4.3 °

ALLERGENS
Suplhites.

ENERGY VALUE
(100ml) E: 678KJ/162Kcal.

BOTTLE WEIGHT
600 g