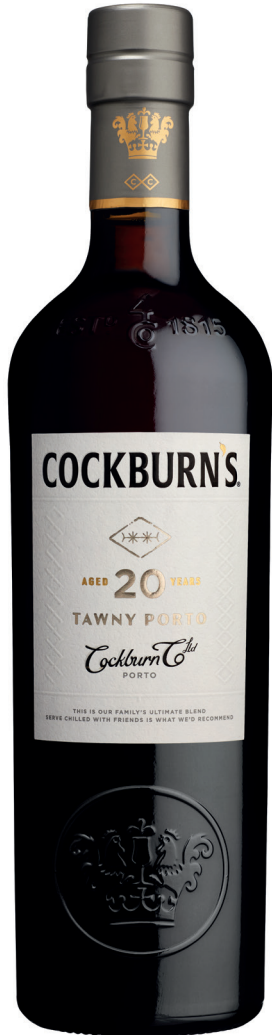


COCKBURN'S[®]

PORT



20 YEAR OLD TAWNY

THE GODFATHER OF THE DOURO

When this wine went into oak, mobile phones were still a novelty and electric cars were science fiction. Made from port of the highest quality, our 20 year old tawny is a delicate blend of wines cask-aged for an average of 20 years. This prolonged ageing allows the wines' rich fruit character to develop while retaining their structure, freshness and elegance.

If experience develops character, that'll explain why our venerable 20 year old has it in spades.

WELCOME TO THE FAMILY



FLAVOUR PROFILE

A bright amber tawny with complex aromas of nuts, honey and fruitcake. Warm nutty flavours lead to a long and memorable 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 20 Year Old Tawny is delicious on its own but is also delicious with dried fruits and nuts, fruitcake, vanilla ice cream, or crème brûlée.



WINEMAKER

Charles Symington



TECHNICAL DETAILS

Alcohol by Volume: 20% vol (20°C)

Total Acidity: 4.5 g/l tartaric acid

Baumé: 4.3

Allergy Advice: contains sulphites



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