

COCKBURN'S[®]

PORT



PORTO BRANCO

PORTO'S WORST KEPT SECRET

A refreshing blend of young wines from high altitude vineyards, Cockburn's Porto Branco is matured in stainless steel for up to 18 months before being bottled. Long been served as an aperitif at get-togethers in the Douro, overseas visitors to the Cockburn's Lodge have begun taking and sharing the secret back home.

WELCOME TO THE FAMILY



FLAVOUR PROFILE

A delicate golden colour with crisp, flowery aromas and hints of almond.



SERVING

Cockburn's Porto Branco is best served chilled either neat or over ice. Great for mixing, it's perfect as part of a crisp, cool Port & Tonic.

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



FOOD PAIRING

Cockburn's Porto Branco pairs with cured meats or nibbles such as salted almonds, olives or crisps.



MIXING

The 'P & T'

Fill a tall glass with ice and add 50ml of Cockburn's White. Top up with tonic water, squeeze in a wedge of lime, and garnish with a sprig of mint.



WINEMAKER

Charles Symington



TECHNICAL DETAILS

Alcohol by Volume: 19% vol (20°C)

Total Acidity: 3.7 g/l tartaric acid

Baumé: 3.1

Allergy Advice: contains sulphites



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