

COCKBURN'S[®]

PORT



SPECIAL RESERVE

THE PORT THAT CHANGED THE GAME

Originally introduced in 1969, Cockburn's Special Reserve bridged the gap between vintage ports and their younger counterparts, creating an approachable yet complex new port category.

Produced from wines selected for their richness and concentration from the finest vineyards in the Upper Douro, Special Reserve is matured in oak vats for up to four years before being bottled. This longer wood-ageing gives its full-bodied palate a distinctive dry finish, making it the benchmark for all Reserve Ports.

WELCOME TO THE FAMILY



FLAVOUR PROFILE

Rich and concentrated red fruit aromas with bright red cherry and hints of plum and strawberry. Sweet and well-rounded, luscious red berry flavours lead to a distinctive peppery and slightly dry finish.



SERVING

Savour this wine in a large wine glass at room temperature, or slightly chilled in warm weather to appreciate its power and depth. Perfect served at the end of a meal or during your favourite Netflix special. Does not need to be decanted. Consume within four to six weeks of opening.



FOOD PAIRING

Special Reserve pairs perfectly with cheeses or rich, nutty, or chocolate desserts.



WINEMAKER

Charles Symington



TECHNICAL DETAILS

Alcohol by Volume: 20% vol (20°C)

Total Acidity: 4.4 g/l tartaric acid

Baumé: 3.5

Allergy Advice: contains sulphites



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