

# COCKBURN'S<sup>®</sup>

## PORT



## FINE TAWNY

### IF YOU KNOW, YOU KNOW

And if you don't, you need to find out. Our fine tawny has fervent fans around the world who love it for its caramel nuttiness and easy-going nature. And who are we to argue? This vibrant wine is expertly blended and matured for up to three years in seasoned oak casks before being bottled, ready to drink.

WELCOME TO THE FAMILY



#### FLAVOUR PROFILE

A brilliant, reddish tawny with light fruit aromas, mellow notes of nuts and toffee, and a long, subtle finish.



#### SERVING

Savour this port slightly chilled and served in a large wine glass to appreciate its depth of flavour. The perfect sundowner on a warm evening.

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



#### FOOD PAIRING

Cockburn's Fine Tawny is the perfect accompaniment to rich, creamy desserts, dried fruits, and salted nuts, but it's also wonderful enjoyed on its own or as part of a long drink.



#### MIXING

The 'Tawny & Ginger'

Fill a tall glass with ice and add 70ml of Cockburn's Tawny. Top up with 140ml ginger beer, splash in a few drops of Angostura Bitters and garnish with a couple of blueberries, raspberries, and a sprig of mint.



#### WINEMAKER

Charles Symington



#### TECHNICAL DETAILS

Alcohol by Volume: 19% vol (20°C)

Total Acidity: 4.0 g/l tartaric acid

Baumé: 3.2

Allergy Advice: contains sulphites



COCKBURNS.COM

