



COCKBURN'S
PORT



Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Guided by Robert Cockburn's conviction that "the quality of the wine - that is the first thing to be looked to", Cockburn's was also influenced by the personalities of the great individuals and families who over the centuries joined its ranks. When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although Cockburn's Vintage Ports had once demanded the highest price of all Ports, one hundred years later their reputation had slipped. Following the Symington's acquisition of Cockburn's in 2010, and the company's return to family ownership, 48 years of corporate decision making was revised, and the focus was returned to one thing: the quality of the wine.

SPECIAL RESERVE PORT



THE WINE

Cockburn's Special Reserve was originally introduced in 1969 and created an entirely new Port category that was fundamental to the success of Port and the Douro over the following decades. Cockburn's Special Reserve is a very fine wine selected for its richness and concentration, from the finest vineyards in the Upper Douro and matured in oak casks for five years. This longer wood ageing gives its fruity and full-bodied palate a distinctive dry finish, making it the benchmark for all Reserve Ports.

WINEMAKER

Charles Symington

TASTING NOTE

A garnet red colour. Cockburn's Special Reserve has a youthful nose packed with rich and concentrated red fruit aromas, predominantly red cherry with hints of plum and strawberry. On the palate it's sweet, well rounded, medium length and with luscious red berry flavours leading to a distinctive peppery finish.

STORAGE · SERVING · FOOD PAIRING

Special Reserve is perfect served at the end of a meal, with rich, nutty or chocolate desserts, a cheese platter or simply on its own. Although usually served at room temperature, Reserve Ports are equally delicious when served lightly chilled.

It does not need to be decanted and should be consumed within four weeks of opening.

WINE SPECIFICATION

Alcohol by Volume: 20% vol (20°C)

Total Acidity: 4.4 g/l tartaric acid

Baumé: 3.5

Allergy advice: Contains sulphites