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COCKBURN'S FINE TAWNY PORT

Let Them Drink Tawny Port

Dried fruits, caramel, nuts, berries and a hint of barrel ageing, all at the same time.

It's easy to drink, lighter in colour than Ruby Port and not yet as complex as our Aged Tawny Ports (10 Years Old, 20 Years Old).

Ageing

The flavours of wood ageing have influenced this wine. So it has a lovely nuttiness but it also still has the chewy fruitiness, with flavours of raisins and dried figs, of our younger fruit-driven wines.

How to Serve

For some time the preserve of the French and the Portuguese, Tawny Port now has many more international admirers. Serve it any time of the day or night as long as it's chilled and shared with friends and family. It will stay fresh for at least 8 weeks once opened and you don't need to worry about decanting.

Food pairing

Cockburn's Fine Tawny is a very good match with rich, creamy desserts ([index.php?p=food-pairing-grid](#)), or dried fruits ([index.php?p=food-pairing-grid](#)). Or a local secret is to pour it generously over vanilla ice cream ([index.php?p=food-pairing-grid](#)): there is no treat quite like it.

Safra. Jantar Empório Luigi Pietro em 29/09/2016.