

COCKBURN'S[®]

PORT

TAILS OF THE UNEXPECTED



WHITE HEIGHTS

FROM VINEYARDS ON HIGH

Port producers once thought it impossible to make top-quality white port in the sweltering part of the Douro we call home, yet here we are.

White Heights is a fragrant, high-grade, slightly drier white port produced from the top 10% of grapes from the high-altitude vineyards of the Favaios sub-region of the Douro Valley, giving it more acidity, freshness, and lift than other white ports making it perfect for mixing or drinking straight.

WELCOME TO THE FAMILY



FLAVOUR PROFILE

Fresh tropical fruit flavours such as papaya and pineapple lead the way, supported by light aromas of honeysuckle. Crisp yellow plum and pear notes finish with just a touch of vanilla.



SERVING

Perfectly suited to warm weather, drink White Heights chilled as part of a mixed drink or on its own. Either way, why not try something new? Make the unexpected. Once open, enjoy within 4-6 weeks.



FOOD PAIRING

Enjoy White Heights with salty snacks such as nuts, almonds, and lightly salted crisps.



MIXING

The Port & Tonic

Fill a large tumbler with ice and mix 1/3 Cockburn's White Heights with 2/3 tonic water. Stir before garnishing with a slice of lemon and a sprig of mint. Serve and enjoy.



WINEMAKERS

Charles Symington, Nuno Moreira and Manuel Rocha



TECHNICAL DETAILS

Alcohol by Volume: 19%

Total Acidity: 3.54 g/L (tartaric acid)

Baumé: 1.9

Allergy Information: contains sulphites



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