

# COCKBURN'S<sup>®</sup>

## PORT



### FINE RUBY

#### THE PORT THAT NEVER SAYS NO

Comfortable in any setting, our ultra-adaptable fine ruby has a bright and fruity style that mixes as easily as it stands alone. Made with a selection of young wines from a variety of harvests, it's aged in oak for two to three years before its youthful red-fruit flavours are released into the world, ready to enjoy.

WELCOME TO THE FAMILY



#### FLAVOUR PROFILE

A lively light ruby colour with fresh red-fruit aromas of cherry and raspberry. Well-balanced with soft fruity flavours that lead to a long, elegant finish.



#### SERVING

Savour this port in a large wine glass at room temperature, or slightly chilled in warm weather to appreciate its ripe fruit flavours. Perfect served at the end of a meal, or after a brisk walk in the cold. Does not need to be decanted. Consume within four to six weeks of opening.



#### FOOD PAIRING

Cockburn's Fine Ruby is the perfect accompaniment to cheese or rich chocolate desserts but is also wonderful enjoyed on its own or as part of a mixed drink.



#### MIXING

The 'Port & Lemon'  
Fill a tall glass with ice and add 70ml of Cockburn's Ruby. Add 20ml of sugar syrup and squeeze in 20ml of lemon juice. Top up with 100ml of soda water, swirl, and garnish with a slice of lemon and a glacé cherry.



#### WINEMAKER

Charles Symington



#### TECHNICAL DETAILS

Alcohol by Volume: 19% vol (20°C)

Total Acidity: 4.1 g/l tartaric acid

Baumé: 3.4

Allergy Advice: contains sulphites



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