



Cockburn's has always questioned the so-called 'rules' for making port. Founded in 1815 by the Scottish brothers Robert and John Cockburn, they were guided by their conviction that "the quality of the wine - that is the first thing to be looked to" - and we've done our own things ever since.



COCKBURN'S FINE RUBY

THE WINE

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.

TASTING NOTES

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

FOOD PAIRINGS

Cheese or rich chocolate desserts

GLASS

Best served in a reasonably sized Port wine glass or a white wine glass

LONGEVITY AFTER OPENING

Consume within four to six weeks of opening.

INFORMATION

Winemaker: Charles Symington, Nuno Moreira, Manuel Rocha
Alcohol: 19 %
Acidity: 4.10 g/L (tartaric acid)
Baume: 3.4 °
Allergens: Contains sulphites
Bottle Weight: 450 g