

COCKBURN'S RUBY SOHO



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.



THE WINE

Taking our lead from Soho tradition, we've raided the recipe book and recreated our favourite ruby blend from the heyday of the iconic port and lemon – the drink behind a million tails (we'll show ourselves out...). This is Ruby Soho: a delicious premium ruby port brimming with character. Taken from the past and remade for the present.

TASTING NOTES

Bright aromas of blackberry fruit and toffee complement succulent red and black fruit flavours. Great freshness and balance are topped off with moments of explosive peppery spice.

FOOD PAIRINGS

Cheese and chocolate desserts.

COCKTAILS

The Port & Lemon

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 and Manuel Rocha

Blend: This wine is made up of the estate's finest grapes with Vintage Port potential sourced across three separate vintages, bottled young and exceptionally vibrant.

Provenance: Cockburn's Quinta dos Canais, deep in the Douro Superior.

Alcohol: 19 %

Acidity: 4.41 g/L (tartaric acid)

Baume: 3.7 °

Allergens: Contains sulphites