

COCKBURN'S[®]

PORT

TAILS OF THE UNEXPECTED



RUBY SOHO

TRADITION, REINVENTED

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...).

A delicious premium ruby port bursting with ripe red fruit and brimming with character. Using grapes from Cockburn's Quinta dos Canais, deep in the Douro Superior, 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.

WELCOME TO THE FAMILY



FLAVOUR PROFILE

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.



SERVING

Enjoy Ruby Soho at room temperature, or slightly chilled in warm weather. Serve it as part of a long drink or neat, if your that way inclined: this is your party, drink it how you like it. Once open, enjoy within 4-6 weeks.



FOOD PAIRING

Enjoy Ruby Soho with cheese and chocolate desserts.



MIXING

The Port & Lemon

Fill a large collins glass with ice and mix 2/5 Cockburn's Ruby Soho with 3/5 soda water. Add a dash of lemon juice and sugar syrup to taste and stir. Garnish with a slice of lemon and a glacé cherry. Serve and enjoy.



WINEMAKERS

Charles Symington, Nuno Moreira and Manuel Rocha



TECHNICAL DETAILS

Alcohol by Volume: 19%

Total Acidity: 4.41 g/L (tartaric acid)

Baumé: 3.7

Allergy Information: contains sulphites



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