




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 thing ever since.

 @cockburns_port

COCKBURN'S RUBY SOHO

TRADITION, REINVENTED

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.

WINEMAKER

Charles Symington, Nuno Moreira and Manuel Rocha

GRAPE VARIETIES

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

PROVENANCE

Quinta dos Canais.

ALCOHOL

19 %

ACIDITY

4.41 g/l (tartaric acid)

PH

3.47

RESIDUAL SUGAR

104 g/l

BAUME

3.7 °

ALLERGENS

Contains sulphites.

ENERGY VALUE

(100ml) E: 649KJ/155Kcal

BOTTLE WEIGHT

500 g

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.

GLASS

Best served in a reasonably sized port wine glass or a white wine glass.

STORAGE

Store in a cool and dry place.

LONGEVITY AFTER OPENING

Consume within four to six weeks of opening.

SERVING TEMPERATURE

Room temperature or slightly chilled