

COCKBURN'S FINE RUBY PORT

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Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Originally wine merchants in Leith, Scotland, their Port house was founded with the objective of securing a supply of excellent wine at its source which would give them an advantage over the influx of poor quality, cheap Port which was so common in Britain at the time. In the words of Robert Cockburn himself, **"the quality of the wine – that is the first thing to be looked to"**.

Guided by this conviction, Cockburn's was also influenced by the personalities of the great individuals and families who throughout its history joined its ranks. The Smithes, Teages, and Cobbs, to name only the most influential, would follow the vision of Robert Cockburn and develop the company into one of the greatest names in Port.

When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although in the early 20th century Cockburn's Vintage Ports demanded the highest price of all Ports, one hundred years later their reputation had fallen significantly.

Following the Symington family's acquisition of Cockburn's in 2010, and the company's return to family ownership, forty-eight years of corporate decision making was revised, and the company focus was shifted back to one thing: the quality of the wine.

COCKBURN'S FINE RUBY

Ruby Ports are a blend of young, vibrant wines from different harvests. They are kept for an average of two to three years in oak vats before they are blended, fined and bottled ready to enjoy. Cockburn's Fine Ruby is a full-bodied Port with ripe red-fruit flavours, balanced with a fine structure. Perfect at the end of a dinner or simply to enjoy with good friends on relaxed occasions.

Tasting Notes

Lively light ruby colour. On the nose fresh and appealing youthful red fruit aromas such as red cherry and raspberry. On the palate, well balanced, with soft fruity flavours leading to a long elegant finish.

Wine Specifications

Alcohol by Volume: 19% vol (20°C)
Total Acidity: 4.1 g/l tartaric acid
Baumé. 3.4

Food pairing suggestion and serving

Cockburn's Fine Ruby pairs wonderfully with cheese and rich chocolate desserts. It does not need to be decanted. Serve lightly chilled in hot weather.

