

# COCKBURN'S<sup>®</sup>

## PORT

### TAILS OF THE UNEXPECTED



## RUBY SOHO

### TRADITION, REINVENTED

Taking the lead from Soho tradition, we've raided the recipe book and recreated our favorite 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.

WELCOME TO THE FAMILY



A new generation at Cockburn's challenged the Winemakers to produce a range of experimental ports – using the highest grade lots usually reserved for our best wines. Ports that are fresh, lively, and can stand on their own two feet regardless of how you drink them: mixed or neat. Ports without limitations.



#### FLAVOR PROFILE

Bright aromas of blackberry fruit and toffee complement succulent red and black fruit flavors. 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.



#### WINEMAKER

Charles Symington



#### TECHNICAL DETAILS

Alcohol by Volume: 19%  
Total Acidity: 4.41 g/L  
6 x 750ml  
UPC: 094799120360

Symington Family Estates is a certified B-Corporation.

#### Certified



This company meets the highest standards of social and environmental impact

Corporation