



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for nearly two centuries Graham's has cultivated its reputation as one of the greatest names in Port. The quality of Graham's Port relies on the finest grapes, primarily sourced from five iconic quintas in the Douro Valley: Quinta dos Malvedos, Quinta do Tua, Quinta das Lages and two others, Quinta da Vila Velha and Quinta do Vale de Malhadas, which are privately owned by members of the Symington family.

40 YEAR OLD TAWNY PORT



THE WINE

Time-honoured skills, craftsmanship and dedication are handed down from generation to generation at Graham's in the form of three unique arts – the art of blending, the art of cooperage and the art of ageing – to produce an extraordinary selection of Tawny Ports.

A testament to time: Graham's 40 year Old is a witness to immemorial tradition. Graham's Master Blender composes this blend from wines put to aside in the cellar by his great-grand-father, his grand-father, his father and his uncles. He also sets aside wines for future generations. For those who appreciate the taste of time.

WINEMAKER

Charles Symington

TASTING NOTE

Graham's 40 Year Old Tawny shows a golden amber colour, with a pale green tinge at the rim, denoting great age.

On the nose, it is very complex with a powerful fragrance that belies its age.

On the palate, it reveals an array of flavours, from delicate fruit & raisins to toasted toffee & chocolate with an outstanding aftertaste.

STORAGE & SERVING

Graham's 40 Year Old Tawny is a fabulous accompaniment to dark chocolate but can also be enjoyed alone, as a dessert in its own right.

WINE SPECIFICATION

Alcohol: 20% vol (20°C)

Total acidity: 5.0 g/l tartaric acid

Baumé: 4.3

Allergy advice: Contains sulphites