

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT
BLEND N°5

BRAND DNA: BLEND N°5

Graham's Blend N°5 White Port – designed for mixing.

Blend N°5 represents a fresh approach to White Port, as the first ever port to be specifically designed for bartenders & mixing.

Blend N°5 is lighter, fresher, crisper and more aromatic than any other White Port on the market.

AROMATIC BLEND

Whereas most White Ports are made up of a mixed field blend of white grape varieties, Blend N°5 consists primarily of two Portuguese grape varieties, the fresh Malvasia Fina and the aromatic Moscatel Galego.

MEDIUM DRY

Medium dry style – longer cooler fermentation gives Blend N°5 extra dryness (and fewer calories!)

THE PRODUCT

Premium White Port with distinctive Graham's cues but stands alone from the core range.

Blend N°5 is the first Graham's product initially launched exclusively in the On-Trade, this then expanded to a few hand-picked retail establishments that reflect the Premium nature of the product.

ARTISAN PRODUCTION

All the grapes are harvested by hand

LOWER ALCOHOL

White Port has an ABV of 19% – lower than most spirits

MAKING GRAHAM'S N°5 BLEND

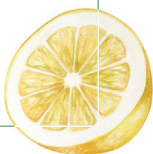
Blend N°5 consists primarily of two Portuguese grape varieties, the fresh Malvasia Fina and the aromatic Moscatel Galego. These give the blend a fruity flavor profile on the palate with the perfect balance of dryness that mixes exquisitely with tonic.



PERFECT SERVE

GRAHAM'S WHITE PORT & TONIC

50 ml Graham's Blend N°5
Top up with your favourite tonic
Garnish with lemon & mint



WHITE PORT
MEIO-SECO

Wm & J. Graham & Co