

GRAHAM'S 20 YEARS OLD TAWNY PORT

GRAHAM'S

FOUNDED in 1820 by W&J GRAHAM in Portugal's Douro valley, Graham's has developed over time an unmatched reputation as one of the greatest names in Port.

THE superb performance of GRAHAM'S Ports relies on the choice of the finest quality grapes, coming primarily from five Quintas, amongst the best in the upper Douro valley: Quinta dos Malvedos, Quinta do Tua, Quinta das Lages (in the Rio Torto) and two others, Quinta da Vila Velha and Quinta do Vale de Malhadas, privately owned by a member of the Symington family. These Quintas, sitting in the heart of the upper Douro valley, enjoy an ideal combination of a hot & dry micro-climate, coupled with a unique schist soil that provide the best conditions for growing and optimal ripening. In a tradition that lasts for generations, GRAHAM'S also buys grapes from selected farmers in the finest districts

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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.

The perfect balance: GRAHAM'S "20 Years Old" is the Master Blender's quest for perfection, capturing the perfect balance between young and aged Port wines. A Port wine perfected for more than twenty years, to delight those in the quest for excellence.



TASTING NOTES

GRAHAM'S 20 Years Old Tawny has an amber, golden tawny colour.

ON THE NOSE, it shows an excellent bouquet with a characteristic 'nutty' character and delicious mature fruit with hints of orange peel, exquisitely mellowed by careful ageing.

Rich, softly sweet and smooth **ON THE PALATE**, it is perfectly balanced, with a long and elegant finish.

FOOD PAIRING SUGGESTION AND SERVING

GRAHAM'S 20 Years Old Tawny should be enjoyed slightly chilled and pairs extremely well with nuts, dried fruits and fruitcake but also with vanilla ice cream or crème brûlée.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)

Total acidity: 4.7 g/l tartaric acid

Baumé: 4.0

REVIEWS & AWARDS

Like all GRAHAM'S premium Ports, its Aged Tawnies have a strong history of accolades. Since 2000, GRAHAM'S 20 Years Old Tawny has been awarded:

- 2 Gold medals and 4 Silver medals at the International Wine Challenge
- 1 Gold and 4 Silver medals at the International Wine & Spirits Challenge
- 2 Gold medals at the Decanter World Wine Awards

"Rating Portugal's producers of Port... Graham 5 STAR***** (Outstanding)"

Robert Parker, Wine Buying Guide, Sixth Edition 2003

LINKS & INFORMATION

Main Site: www.grahams-port.com

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Blog: <http://malvedos.wordpress.com/>