

GRAHAM'S 20 YEARS OLD TAWNY

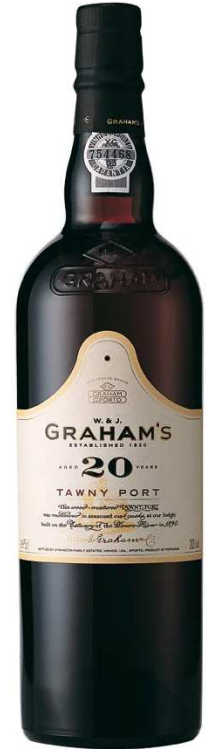


GRAHAM'S

Graham's wines come primarily from its own Quinta dos Malvedos, Quinta do Tua and Quinta das Lages in the Rio Torto. Two others, privately owned by a member of the Symington family, Quinta da Vila Velha and Quinta do Vale de Malhadas, also supply Graham with finest quality grapes. All five Quintas are among the best in the upper Douro valley. Graham's also buys grapes from selected farmers in the finest districts. Some of these farmers have been selling their grapes to Graham's for generations.

GRAHAM'S 20 YEARS OLD TAWNY

Graham's 20 Years Old is made from wines of the very highest quality which, following careful selection, are matured in seasoned oak casks of 534 litres until their peak of maturity is reached. These are among the most demanding and challenging styles of Port to produce requiring great skill and years of experience from the winemaker and blender. It is essential to strike the correct balance between the delicacy and elegance which results from prolonged cask ageing while retaining the fruit quality which lends this old Tawny its structure and longevity.



Tasting Notes

Graham's 20 Years Old represents superlative quality. Its principal attributes are great complexity and harmony. With an amber, golden tawny colour, denoting considerable age, Graham's 20 Years Old has an excellent bouquet, with a characteristic 'nutty' character (almonds) and delicious mature fruit with hints of orange peel, exquisitely mellowed by careful ageing. Rich, sweet and smooth on the palate, it is perfectly balanced, with a long and lingering finish. This is an excellent alternative to Vintage Port at less formal occasions and will keep for some weeks after opening.

Food pairing suggestion and serving

Graham's 20 Years Old pairs extremely well with nuts, dried fruits and fruitcake, but is also delicious as an accompaniment to vanilla ice cream or crème brûlée. Serve slightly chilled to appreciate the full complexity and sensuous pleasure of this wine.

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 4.15 g/l tartaric acid

Baumé: 3.8

Reviews & Awards

"My favourite mellow, nutty, 20 year old tawny Port - Graham's."

Michael Broadbent, Decanter Magazine, February 2009

SILVER MEDAL

International Wine Challenge 2007

"Intense and complex; good balance; rich on very lengthy aroma; orange spices and caramel; spicy, sweet finish of figs."

Wine International, June 2007

SILVER MEDAL

International Wine & Spirit Competition 2006

"Delicate tawny colour with green tinted edge. Great concentration on the nose of marmalade, dried fig and almond. Floral note in the background. Rich concentration in sweet-fruited mouth. Rich, smooth, velvet texture and gentle yet full of vigour. Great balance, wonderful length. Persistent spirited finish. Delightful drink for now."

GOLD MEDAL

Decanter World Wine Awards 2005

"Clean. Damson, prune. Huge intensity. Firm acidity, concentrated fruit. Christmas pudding and honey. Excellent length."

"Almonds and Brazil nuts on the nose with a hint of raisins, quite refined with a full nutty finish."

Richard Mayson, Wine, December 2000

"Superb Graham's 20 Years Old. In fact sheer perfection. Very sweet, full, smooth, harmonious."

Michael Broadbent, Decanter Magazine, August 1992

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than once. In 2003, his son Charles won the same award.