

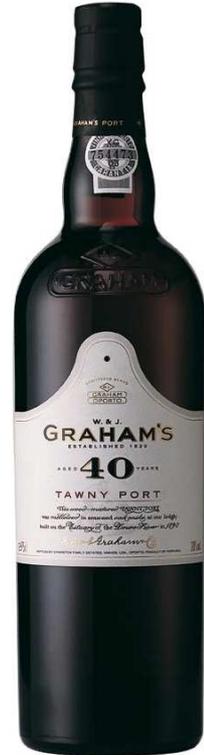
GRAHAM'S 40 YEARS OLD TAWNY

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 40 YEARS OLD TAWNY

Graham's 40 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

Golden amber with a pale green tinge at the rim which denotes great quality and class. Very complex on the nose with a powerful fragrance that belies its age. The palate is a gamut of flavours, ranging from delicate fruit and raisins to burnt toffee and chocolate. The persistent aftertaste is sheer pleasure. An excellent alternative to Vintage Port at less formal occasions. Will keep for some weeks after opening.

Food pairing suggestion and serving

Graham's 40 Years Old Tawny will surely make any lunch or dinner a memorable one. It is a fabulous accompaniment to dark chocolate, but can also be enjoyed on its own - it is an experience in itself.

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 5.55 g/l tartaric acid

Baumé: 4.8

Reviews & Awards

SILVER MEDAL

International Wine & Spirit Competition 2007

GOLD MEDAL

International Wine Challenge 2003

"The judges simply raved about this incredible, subtle, long, intense and opulent wine. Almost amber-gold in colour, it shows a mature complexity of fruitcake, toffees and cream, and a balanced concentration."

WINE, October 2000

"Rich, toasty flavours with a full dry finish. An old wine with real poise."

Richard Mayson, Decanter Magazine, November 2000

GOLD MEDAL

International Wine Challenge 2000

"Extremely well developed mature style with length and breadth of sweet and sour notes on the completion that will age still further. A stunning wine."

WINE, November 2000

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.