

WINE DESCRIPTION

GRAHAM'S 30 YEAR OLD TAWNY PORT

GRAHAM'S

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 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 a member of the Symington family. Located in the heart of the Upper Douro Valley, all of these quintas enjoy the hot and dry microclimate and unique schist soil only found in this region. Together these two factors provide perfect conditions for both the growth and optimum ripening of the grapes.



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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 wonders of wood: As one of the last Port companies with its own cooperage team, tending to each cask individually, Graham's masters the art of making 30 Year Old Tawnies. The wonder of wood works hand-in-hand with time to create one of life's greatest pleasures. For those who are passionate about the art of making great Port wines.

TASTING NOTES

Graham's 30 Year Old Tawny shows a light, orange-tinted amber colour.

Magnificent nose showing an array of dried fruits.

On the palate, it is concentrated with full honeyed fruit. Gorgeously mellow, with an amazing, long finish.

FOOD PAIRING SUGGESTION AND SERVING

Graham's 30 Year Old Tawny is a fabulous accompaniment to dark chocolate but can also be enjoyed alone, as a dessert in its own right.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)

Total acidity: 4.8 g/l tartaric acid

Baumé: 4.1.

REVIEWS & AWARDS

Like all Graham's premium Ports, its Aged Tawnies have a strong history of accolades. Since 2000, Graham's 30 Year Old Tawny has been awarded:

- 2 Trophy, 4 Gold and 6 Silver medals: International Wine Challenge.
- 1 Gold and 3 Silver medals: Decanter World Wine Awards.
- 4 Silver medals: International Wine & Spirit Competition.
- 93 Points (Top 100 of 2013): Wine Spectator.

"Very pale tawny. Lustrous tiger colour. Looking at it, you wouldn't necessarily realise this had been a red wine in its youth. Delicate and beautifully balanced to a hint of rancio but of great age and elegance. Masses of sweetness on the front palate. (...) Great freshness and lift. So clean! No hint of decay. (...) A really lovely wine. Thoroughly satisfying and not at all a knock-out drop. 19"

Jancis Robinson

"Pale amber / orange tawny; orange peel and marmalade on the nose, very mellow but still wonderfully fresh and delicate in style; sweeter (..), delicate but not fragile, mellifluous, long, gentle and suave. Great poise. Outstanding for a 30 year old."

Richard Mayson

LINKS & INFORMATION

Main Site: www.grahams-port.com

Facebook: facebook.com/grahams.port.wine

Blog: [/blog.grahams-port.com](http://blog.grahams-port.com)