

WINE DESCRIPTION

GRAHAM'S CRUSTED PORT

BOTTLED 2002

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 CRUSTED PORT

Graham's Crusted is a blend of excellent young ports from two or three harvests, bottled without any fining or filtration in 2002. The legislation only allows the bottling date to feature on the label. This Port was then aged in bottle in the Graham's cellars in Portugal for three years before being offered for sale.

Crusted Port derives its name from the fact, that exactly like Vintage Port it will throw a "crust" or natural deposit with bottle age. As with Vintage Port the wine should be stored lying down and will require decanting prior to serving. Stand the bottle upright about one hour before opening so as to allow the deposit to settle prior to decanting.

Crusted Port, although excellent for drinking at the time of release (i.e. 3 years after bottling), will also age gracefully for several years in bottle. The bottle ageing allows this wine to develop the magnificent bouquet and flavour which is unique to bottle matured wines. This wine offers an excellent value alternative to Vintage Port.



Tasting Notes

Graham's Crusted Port bottled in 2002 has an excellent deep ruby colour. On the nose brimming with complex aromas of black fruits such as blackberries, combined with hints of mint and eucalyptus. On the palate, full bodied and well balanced with a fine tannic structure leading to a long and lingering finish.

Food pairing suggestion and serving

Graham's Crusted can be enjoyed anytime and pairs wonderfully with chocolate desserts, blue or hard cheeses (like Roquefort and mature Cheddar) or even with fruit desserts like cheesecake or cherry pie.

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 4.36 g/l tartaric acid

Baumé: 3.7

Reviews & Awards

SILVER MEDAL

International Wine Challenge 2009

"Clear fruit, well balanced, good structure, good age, with some tannins at the end."

GOLD MEDAL

International Wine Challenge 2008

"Very dark. The nose is filled with citrus and violets. The palate has mouthwatering fruits and is velvety and rich. Very long."

SILVER MEDAL

International Wine & Spirit Competition 2008

SILVER MEDAL

Decanter World Wine Awards 2008

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

Robert Parker, Wine Buying Guide, Sixth Edition 2003

GRAHAM'S

"Leading Port Wine Producer".

Jane MacQuitty, The Times, 19th September 1992