

GRAHAM'S 'THE TAWNY' RESERVE



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 'THE TAWNY'

Graham's 'The Tawny' is a Reserve Port made from a special premium blend of 'lotes' of wine that have been aged in the Graham's lodge from 7 to 9 years in seasoned wood casks. This wine is the ultimate example of the winemaker's art, blended from carefully selected wines that perfectly complement each other. Graham's 'The Tawny' offers a fine balance of mellowed fruit and nuttiness as a result of extended cask ageing, wherein the wines acquire a characteristic warm amber tone.



Tasting Notes

A deep golden-amber wine that is rich and complex with a soft aroma of toasted almonds and hints of orange peel and spice. The enticing flavours are full and generous with a long, decadent finish.

Food pairing suggestion and serving

Graham's 'The Tawny' is a perfect match to pastries, such as almond tart or cream pies. Taste slightly chilled to appreciate the full complexity and sensuous pleasure of this wine. Will keep for some weeks after opening.

Wine Specifications

Alcohol: 20% vol (20°C)
Total acidity: 3.83 g/l tartaric acid
Baumé: 3.3

Reviews & Awards

SILVER MEDAL (BEST IN CLASS)

International Wine and Spirit Competition 2008

"Distinctive tawny colour with greenish tinge. Soft, nutty nose with hint of vanilla. Big in the mouth with rich apricot flavours and touch of almond. Rich yet poised and elegant. Forever evolving flavours with spirty fresh finish. Incredible length with long, persistent finish."

SILVER MEDAL

International Wine Challenge 2007

"Rich and complex nose. Good balance; volume is rich; finishes very elegant on a nutty, spicy note."

SILVER MEDAL

International Wine and Spirit Competition 2006

"Delicate, pale tawny with greenish rim. Soft and nutty on the nose with spiced fruit complexity. Rich and dry in the mouth with raisins and dried apricot flavours. Good, acidic backbone and fine structure. Elegantly balanced. Good, grippy bite in the finish."

93 out of 100 Points

"Lovely plum and coffee aromas. Full-bodied, with sweet, decadent fruit. Velvety, with a long finish."
 James Suckling, Wine Spectator, May 2005

"BEST RESERVE TAWNY OF THE YEAR" 2007

17 out of 20 Points (Revista de Vinhos)

"The wine has an amber colour... With intense aromas of marmalade, jam and roasted almonds. On the palate this wine is rich but not heavy at all, showing perfect balance between acidity and sweetness; everything seems to be in the right place, with a soft and lingering finish."

João Paulo Martins