

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT

Blend Series

COCKTAIL RECIPES

Recipes from the
Global Final of our
2024 Blend Series
Cocktail Competition





The Blend Series

Graham's Blend Series represents a fresh and innovative take on port. Leading the way are Blend N°5 White and Blend N°12 Ruby Ports – the first wines we've blended specifically for mixing.

A contemporary feel and award-winning design from fashion illustrator, António Soares, gives the Blend Series a vibrant and striking presence both on the cocktail scene and the on-trade, while also standing out and offering something exciting in the off-trade.

The Blend Series marks a new chapter in the history of port.



The Competition

- Each year, Graham's invites professional bartenders and mixologists to take part in the Graham's Blend Series Cocktail Competition.
- Entrants are asked to create an original cocktail using either Graham's Blend N°5 White Port or Blend N°12 Ruby Port in front of a panel of expert judges.
- The following cocktails were created by the Global Finalists of our 2024 Blend Series Cocktail Competition.



*Our 2024 Global Winner,
Lukas Palubinskas (Lithania)*

AUSTRIA

A Porta

70ml Graham's Blend N°5

20ml Thyme gin

5ml Gum Arabic syrup

3 drops of saline solution

Arvid Polivka





BELGIUM

Salsa Ruby

60ml Graham's Blend N°12

40ml Nixta Licor de Elote

20ml Ancho Reyes liqueur

20ml Verjus

3 drops of Xocolatl Mole bitters

Stijn Deschacht

BRAZIL

Gift N°3

50ml Graham's Blend N°5

25ml Graham's Blend N°12

70ml Pear cordial

GARNISH

Glazed pear with a layer of toasted walnuts
and Gorgonzola emulsion.

André Caveagna





CZECH REPUBLIC

Ruby Velvet

50ml Graham's Blend N°12

35ml Ruby Velvet cordial*

35ml Verjus

2 drops of saline solution

A dash of orange bitters

*Red berries, spices

GARNISH

Red berry tapioka chips and red berry spray.

Daniel Prokeš

DUBAI

The Graham's Crown Jewel

60ml Graham's Blend N°5

120ml Rhubarb & Verjus CO2

GARNISH

Milk foam crisp.

Giedre Bielskye





ESTONIA

Manhattan de Gaia

50ml Graham's Blend N°12

27.5ml Milk

25ml Rittenhouse Rye whisky

5ml Lemon juice

5ml Maple syrup

2.5ml Balsamic vinegar

GARNISH

Golden lotus root.

Jiří Malis

FINLAND

All Bets On The Red

60ml Graham's Blend N°12

40ml Raspberry cordial

30ml Sparkling wine

Graham's Blend N°12 mist

GARNISH

Gummy bear holding an edible flower.

Mikko Ilves



GERMANY

Midnight Rose

50ml Graham's Blend N°12

20ml Tement Verjus Apero Rosso

10ml Espírito de Minas cachaça
infused with raspberry

5ml DeKuyper white crème de cacao

5ml Campari

2 dashes of rosewater

2 drops of salt tincture

2 drops of raspberry tincture

Daniela Hard



ICELAND

The Porty Pear

50ml Graham's Blend N°5

30ml Clarified Asian pear cordial*

20ml Tanqueray Rangpur gin

10ml Dolin Blanc vermouth

3 drops of salt solution

*Acidified with malic acid and sweetened with sugar

GARNISH

Dehydrated Asian pear with pink peppercorns.

Jakob Arnarson





ITALY

Total Branco

50ml Graham's Blend N°5

50ml Vodka

10ml Bergamot liqueur

10ml White tea syrup

10ml Clarified lemon

GARNISH

Lemon twist.

Rama Redzepi

LITHUANIA

Graham's Love Letter

50ml Graham's Blend N°12

30ml Raspberry vanilla cordial

10ml Vodka

GARNISH

Angel's hair and roses.

Lukas Palumbinskas





MALTA

Five Alive

60ml Graham's Blend N°5

25ml Beefeater gin

25ml Nori, sunflower seed, & ginger cordial

15ml Paragon white penja pepper cordial

GARNISH

Green olive bonbon.

Zdravko Mitev

NETHERLANDS

The Portstar

60ml Graham's Blend N°5

20ml Pineapple juice

5ml Passion fruit syrup

5ml Lime juice

2 slices of cucumber

1 bar spoon of white chocolate syrup

GARNISH

Fresh basil.

Troy Monegal





PORTUGAL

Fusion Voyage

40ml Graham's Blend N°5

10ml Matusalém Insólito rum

1.5ml Lemongrass & kaffir lime cordial

0.5ml Mancino Sakura vermouth

2 dashes of rose water

1 bar spoon of pickled lychee brine

Top up with peach & jasmine soda

GARNISH

Pickled lychee.

Afonso Machado

SWITZERLAND

Porta do Mundo

40ml Graham's Blend N°12

30ml Homemade Maghreb syrup*

15ml Camus VSOP cognac

Half a bar spoon of rosewater

*Pomegranate, black tea, dates, and ras el hanout

GARNISH

Black olive powder.

Leonardo Mesmer





UNITED KINGDOM

27 Pipe Salute

50ml Graham's Blend N°5

10ml Graham's Blend N°12

10ml Lustau Rosé vermouth

10ml Homemade lime leaf & lemongrass tincture

10ml Beesou bitter honey aperitif

3 dashes of Bittermens Tiki Bitters

Stuart Hudson



W. & J. GRAHAM'S
ESTABLISHED 1820
BLEND N°5
WHITE PORT
MEIO-SECO

FRESH CITRUS NOTES WITH HINTS
OF ORANGE BLOSSOM AROMAS

W. & J. GRAHAM'S
ESTABLISHED 1820
BLEND N°12
RUBY PORT
DOURO - PORTUGAL

LIVELY FOREST FRUIT NOTES
WITH GUM CISTUS AROMAS

Wm & J. Graham & Co