



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for 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, primarily sourced 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 members of the Symington family.

1982

THIS WINE IS A REAL TESTAMENT TO THE FRIENDSHIP AND HISTORIC ALLIANCE BETWEEN PORTUGAL AND ENGLAND

THE YEAR

The heat wave experienced early in September dissipated and fermentations proceeded under perfect cooler weather. Towards the close of the vintage Michael Symington recorded, "One can safely assume that those grapes gathered a er 16th September when the weather started to cool, will have produced really first-class wine in colour, body and fruit."

THE WINE

Lustrous golden tawny, with an orange-tinted amber rim.

The nose is exquisitely aromatic with a magnificent array of vanilla, so butterscotch and quince, combined with exotic and spicy notes of cinnamon and nutmeg. e palate is velvety, with polished definition and elegance. Hints of honey, raisins and caramel, perfectly balanced by a backbone of orange zest acidity and fine-grained silky tannins. The finish is long and extraordinarily mellow with a nutty almond finish that lingers on the palate.

This very special wine reminds me of my British and Portuguese heritage, both of which I'm incredibly proud. I hope you enjoy it as much as I do.

Vicky Symington

WINE SPECIFICATION

Alcohol: 20% vol.(20°C) Total acidity: 5.0 g/L (tartaric acid) Baumé: 4.0 Allergy advice: Contains sulphites