



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, 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.

20 YEAR OLD TAWNY PORT



THE WINE

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 perfect balance: Graham's 20 Year Old is the Master Blender's quest for perfection, capturing the perfect balance between young and aged Port wines. A Port wine perfected for more than twenty year, to delight those in the quest for excellence.

WINEMAKER

Charles Symington

TASTING NOTE

Graham's 20 Year Old Tawny has an amber, golden tawny colour.

On the nose, it shows an excellent bouquet with a characteristic 'nutty' character and delicious mature fruit with hints of orange peel, exquisitely mellowed by careful ageing.

On the palate, it is rich, softly sweet and smooth, perfectly balanced, with a long and elegant finish.

STORAGE & SERVING

Graham's 20 Year Old Tawny should be enjoyed slightly chilled and pairs extremely well with nuts, dried fruits and fruitcake but also with vanilla ice cream or crème brûlée.

WINE SPECIFICATION

Alcohol: 20% vol (20°C)
Total acidity: 4.7 g/l tartaric acid
Baumé: 4.0
Allergy advice: Contains sulphites