

GRAHAM'S 30 YEARS OLD TAWNY

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 30 YEARS OLD TAWNY

Graham's 30 Years Old is made from wines of the very highest quality which, following careful selection, are matured in seasoned oak casks of 534 litres until their peak of maturity is reached. These are among the most demanding and challenging styles of Port to produce requiring great skill and years of experience from the winemaker and blender. It is essential to strike the correct balance between the delicacy and elegance which results from prolonged cask ageing while retaining the fruit quality which lends this old Tawny its structure and longevity.



Tasting Notes

Light, orange-tinted amber colour, magnificent perfumed nose with great class showing an array of dried fruits. Outstanding mature concentrated palate with full honeyed fruit, gorgeously mellowed. Simply delicious with an aftertaste that lasts and lasts.

An excellent alternative to Vintage Port at less formal occasions. Will keep for some weeks after opening.

Food pairing suggestion and serving

Graham's 30 Years Old Tawny will surely make any lunch or dinner a memorable one. It is a fabulous accompaniment to dark chocolate, but can also be enjoyed on its own - it is an experience in itself.

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 5.9 g/l tartaric acid

Baumé: 4.7

Reviews & Awards

SILVER MEDAL

International Wine Challenge 2007

"Sweet, nutty. Good backbone and length. Finishes clean."

WINE International, June 2007

SILVER MEDAL

International Wine Challenge 2006

"Dates on nose. Green on colour. Rich Christmas pudding flavours on palate. Long, dated and sultanas on the finish."

WINE, October 2006

GOLD MEDAL

International Wine Challenge 2000

"Luscious...rich complex palate of figs and dried fruits, sweet with a very clean finish"

WINE, November 2000

GOLD MEDAL

International Wine Challenge 1999

"Features rancio, toffee, nut and orange spice on the nose and palate, with a Christmas pudding overcoat and nutty, fresh finish."

WINE, October 1999

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than once. In 2003, his son Charles won the same award.