



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.

30 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 wonders of wood: As one of the last Port companies with its own cooperage team, tending to each cask individually, Graham's masters the art of making 30 Year Old Tawnies. The wonder of wood works hand-in-hand with time to create one of life's greatest pleasures. For those who are passionate about the art of making great Port wines.

WINEMAKER

Charles Symington

TASTING NOTE

Graham's 30 Year Old Tawny shows a light, orange-tinted amber colour.

Magnificent nose showing an array of dried fruits.

On the palate, it is concentrated with full honeyed fruit. Gorgeously mellow, with an amazing, long finish.

STORAGE & SERVING

Graham's 30 Year Old Tawny is a fabulous accompaniment to dark chocolate but can also be enjoyed alone, as a dessert in its own right.

WINE SPECIFICATION

Alcohol: 20% vol (20°C)

Total acidity: 4.8 g/l tartaric acid

Baumé: 4.1

Allergy advice: Contains sulphites