# GRAHAM'S 10 YEAR OLD TAWNY




William & John Graham founded Graham's in 1820 and began building its reputation for producing outstanding ports. The quality of Graham's port relies on the finest grapes from four iconic Douro estates: Quinta dos Malvedos, Quinta do Tua, Quinta da Vila Velha, and Quinta do Vale de Malhadas.

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## 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.A tribute to craftsmanship: Amongst wood shavings and iron tools, Graham's skilled team of coopers still maintain barrels in the tradition of crafstmen that came before them. Only made possible by the mastery of their craft, this wine has spent a decade in aged oak casks.

### INFORMATION

Winemaker: Charles Symington
Alcohol: 20 %
Acidity: 4.5 g/l (tartaric acid)
Baume: 3,8 °
Allergens: Sulphites
Storage: Store upright.
Serving temperature: 12°C/16°C
Glass: Best served in a reasonably sized Port wine glass or a white wine glass
Longevity after Opening: It will stay fresh for up to eight weeks once opened, especially if kept in the fridge.

### TASTING NOTES

On the nose, it shows alluring aromas of nuts, honey and figs. On the palate, rich mature fruit flavours, beautifully mellowed with a luscious long finished. Graham's 10 Year Old Tawny has a deep tawny colour.

### FOOD PAIRINGS

Graham's 10 Year Old is a perfect match to sweet pastries, such as apple pie with cinnamon.

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