

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

96 Points, James Suckling, 2023
95 Points, Wine Spectator, 2018
95 Points, Wine Enthusiast, 2007
94 Points, Robert Parker, 2018
93 Points, Wine & Spirits, 2021

30 YEAR OLD TAWNY

THE WINE

Time-honored 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

WINEMAKING

Graham's 30 Year Old Tawny Port is made from wines of the very highest quality which, following careful selection, are matured in seasoned oak casks 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.

WINEMAKER

Charles Symington

PROVENANCE & GRAPE VARIETIES

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 the 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.

UPC: 094799010104

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.

TASTING NOTE

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

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.8 g/l tartaric acid
Baumé: 4.1
Allergy advice: Contains sulphites

Decanting: Not Required