

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO

The Master



SCORES

96 Points, Wine Spectator, 2019
96 Points, Wine Enthusiast, 2020
95 Points, Wine & Spirits, 2019

THE WINE

Ports from 1940 are extremely rare. During the Second World War, Port's principal markets all but disappeared. Many producers stopped trading altogether while others drastically reduced their winemaking. Although 1940 delivered a smaller crop than usual, it was a year of extremely high-quality grapes. This magnificent wine was bottled after maturing in seasoned oak casks for almost eighty years. The Graham's 1940 is remarkably refined and balanced, a reflection not only of the quality of the original wine but also of the skill of successive generations of the Symington family winemakers, owners of Graham's Port. Charles Symington, Graham's Port's master blender, has selected two of the few remaining casks of 1940 tawny port for this once in a lifetime release.

Vintage:

In 1940, an unsettled spring in the Douro had caused a thinning of the crop, which was fortunate given that the summer was exceptionally dry, and the reduced number of grape bunches placed fewer demands on the low water reserves in the soil. An entry in the Symington family harvest records, written by Ron Symington in early October 1940 reads: "The vintage at our Quintas started on 18th September and the weather has been fine throughout. The grapes have been free of disease, there has been little or no 'escolha' (grape selection), and the mostos (fermenting grape juice) are looking very nice."

Tasting Note:

The deep orange-brown color reflects the concentration of almost eighty years ageing in cask. Complex aromas of caramel, praline chocolate, demerara and coffee roast are underpinned by a remarkable freshness, which belies the eight decades in seasoned oak. The palate is creamy, luxurious and intense with a long aftertaste offering layers of walnuts, citrus preserves and honey, while tea and tobacco notes linger in the glass.

Provenance - Grape Varieties

The grapes for this port were sourced primarily from Graham's Quinta dos Malvedos, but also from other smaller vineyards in the Rio Torto Valley from where Graham's traditionally secured some of the best grapes for its ports. Principal grape varieties were Touriga Franca, Tinto Cão, Tinta Amarela, Touriga Nacional, Tinta Barroca and Sousão.

Wine Specification:

ABV: 20%
Total Acidity: 7.37 g/L
(tartaric acid)

Limited Edition

UPC: 094799011361

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