

W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820  
PORTO



## SCORES

94 Points, James Suckling, 2023

91 Points, Wine Spectator, 2023

# SIX GRAPES SPECIAL 'VILA VELHA' EDITION

## THE WINE

The Six Grapes 'Special Vila Velha Edition' is a limited bottling drawn exclusively from the finest grapes grown at Quinta da Vila Velha – one of the four Douro estates that supplies Graham's Port. The property was purchased by the late third-generation port producer, James Symington, in 1987. For over three decades, James restored and extended the quinta into a well-tended 145-hectare riverside property with 55 hectares under vine. With its privileged position on the south bank of the Douro River, Vila Velha produces well-structured and balanced wines that form key components of Graham's Vintage Ports.

## DEDICATION

The Symington family have produced this special edition reserve ruby to mark James' passing in 2020 and to honor his role in developing Graham's iconic Six Grapes label. The Six Grapes symbol originated in the 19th century as the code that Graham's winemakers used to identify the barrels containing the very best wines from each harvest, which were often bottled as Vintage Port. While over a century later Six Grapes continues to be Graham's signature reserve wine, the label had become largely disused in 1970 when the Symington family purchased the port house. James worked tirelessly for over a decade to resuscitate the Six Grapes label. Today, Graham's Six Grapes is distributed in 38 markets, with a strong presence in both the on- and off-trade in its top five markets: Portugal, US, UK, Canada & the Netherlands. It is one of the leading ports in the USA.

## TASTING NOTE

A combination of herbal and floral fragrances suggest pine resin, eucalyptus and rock rose — a common wildflower in the Douro. Aromas of rich, black fruits are also present, and these are followed through on the seductive, opulent palate of delicious blackberry and blackcurrant flavours, finishing with some dark chocolate and mocha notes. Concentrated and gloriously rounded with a streak of acidity providing balance and elegance. This limited edition has the structure and lifted aromas of a young Vintage Port.

## WINEMAKER

Charles Symington

## PROVENANCE

This blend was selected from the best wines produced from Vila Velha.

Touriga Nacional (56%)

Touriga Franca (36%)

Alicante Bouchet (8%)

## WINE SPECIFICATION

Alcohol: 19.5% vol

Total acidity: 4.6 g/l tartaric acid

Decanting: Not Required

UPC: 094799011514

## STORAGE & SERVING

This exceptional port compliments the end of the meal perfectly, either on its own, served with rich dark chocolate desserts or cheese. Once open, enjoy within 6 weeks and is best served slightly chilled between 57 and 61°F.

## Certified



This company meets the  
highest standards of social  
and environmental impact

Corporation