

50 YEAR OLD TAWNY



THE WINE

Building on more than 200 years of winemaking experience, our Aged Tawny Ports are an homage to the craftsmanship and time-honoured skills, handed down across generations, that go in to producing each bottle. The unmistakable character of our Aged Tawny Ports can be attributed to the mastery of three unique arts: the arts of cooperage, ageing and blending.

Carefully watched over by two generations of Master Blenders, Peter and Charles Symington, Graham's 50 Year Old Tawny Port is a testament to the unparalleled craftsmanship and dedication that has gone into nurturing the wines that comprise this blend.

Two of the wine's component lots have particular significance, the first is a wine from 1969 known as 'CAS Reserve', originally set aside by Peter Symington to mark the birth of his son, Charles, whose initials give it its name. The second is comprised of wines from 1970 and 1973. Blended in 1982, over 50% has evaporated throughout the ensuing decades, resulting in astonishing concentration.

WINEMAKER

Charles Symington

TASTING NOTE

The wine's captivating deep orange-brown hue, framed by a dark walnut base and a pale green rim, is a sign of quality in aged tawny ports. Complex aromas unfold layers of orange blossom, fruitcake, toffee, tobacco, and butterscotch, creating a balanced and concentrated sensory experience. The mouthfeel is substantial, rich, and creamy, with vibrant acidity maintaining perfect equilibrium. Enchanting notes of seasoned wood, nutmeg, cinnamon, and a lingering, pleasurable finish that endures on the palate.

STORAGE AND SERVING

Graham's 50 Year Old Tawny should be enjoyed slightly chilled as a dessert in its own right or pairs extremely well with mature cheeses, nuts or creamy desserts.

WINE SPECIFICATION

Alcohol: 21% vol.(21°C)
Total acidity: 7.1 g/L (tartaric acid)
Baumé: 7.3
pH: 3.48
Allergy advice: Contains sulphites

Founded in 1820 by William and John Graham in Portugal's Douro Valley, for 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.