

WINE DESCRIPTION

GRAHAM'S NATURA RESERVE PORT

GRAHAM'S

Founded in 1820 by William and John Graham in Portugal's Douro Valley, for nearly 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 a member of the Symington family. Located in the heart of the Upper Douro Valley, all of these quintas enjoy the hot and dry microclimate and unique schist soil only found in this region. Together these two factors provide the perfect conditions for both the growth and optimum ripening of the grapes.



GRAHAM'S NATURA

Graham's Natura is a Reserve Port produced from Symington owned organic vineyards at Quinta das Lages in the Rio Torto Valley & Vineyards in the Vale da Vilarica in Portugal's Upper Douro Valley.

Situated at 150 and 350 meters above sea level, these vineyards benefit from well aerated and dry conditions, which in turn allows each vine to develop their own natural defenses. Following organic cultivation guidelines and respecting the vineyard's natural cycle, each vine finds its own yield level, producing smaller grapes with more concentrated fruits.

The grape varieties used to make Graham's are a blend of traditional and typical varieties found in the Douro, such as Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinta Amarela.

TASTING NOTES

With a dark, red colour, Graham's Natura is faithful to Graham's traditional style. It has a wonderfully fresh, floral and elegant nose, followed by a rich, sweet and fruity palate.

FOOD PAIRING SUGGESTION AND SERVING

Graham's Natura Reserve is delicious served at the end of a meal with rich, chocolate or nutty desserts, as well as strong cheeses. Serve at room temperature in a simple, good quality wine glass.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)
Total acidity: 3.8 g/l tartaric acid
Baumé: 3.9

REVIEWS & AWARDS

Graham's: The Most Admired Port Brand and the 14th Most Admired Wine Brand in the world"
Drinks International, 2016

Graham's: "One of the wine world's greatest and most historic names..."
John Stimpfig, Financial Times, 2014

"Rating Portugal's producers of Port... Graham 5 STAR (Outstanding)".
Robert Parker, Wine Buying Guide, 2003

CERTIFICATION

Made with organically farmed grapes, Graham's Natura fully complies with Portugal's organic certification body, Sativa (www.sativa.pt).

LINKS & INFORMATION

Main Site: www.grahams-port.com
Facebook: facebook.com/grahams.port.wine
Blog: blog.grahams-port.com