



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 members of the Symington family.

NATURA RESERVE PORT



THE WINE

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.

WINEMAKERS

Charles Symington

TASTING NOTE

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.

CERTIFICATION

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

STORAGE & 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 SPECIFICATION

Alcohol: 20% vol.(20°C)
Total acidity: 3.8 g/L (tartaric acid)
Baumé: 3.9°
Allergy advice: Contains sulphites