

## 1970 VINTAGE PORT



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.

### THE WINE

1970 Graham's is one of the finest wines of this year, showing all the very best characteristics of the rich 1970 Vintage. There is an excellent deep, garnet red colour at the heart of the glass. On the nose this wine reveals a rich intensity of caramelised fruit and coffee. This wine is perfectly harmonised, round and soft, yet with a certain grip, and presents huge length on the palate.

### VINTAGE OVERVIEW

Magnificent wines with abundant ripe fruit flavours and concentrated tannins. The harmony and balance of the best 1970's wines is quite simply outstanding. The best 1970's should be ranked amongst the all-time greatest Vintage Ports produced in the Douro. After thirty five years of ageing, these wines are currently in perfect balance but they will continue to age gracefully for many years to come.

### THE VITICULTURAL YEAR

A wet winter with a cold and dry March. Warm weather in April was ideal for flowering. Spring and summer were calm and settled. Rain fell in late August and early September. Harvesting started at Malvedos on 21st September. Good weather throughout the vintage

### WINEMAKERS

James and Peter Symington

### STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

For Decanting: Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Graham's 1970 Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse, but it can also be enjoyed on its own, providing a memorable moment in the company of good friends.

### TASTING NOTE

Known for its abundant rich and ripe berry flavours, good medium tannins and long finish. Graham's is one of the finest wines of the year, showing all the very best characteristics of this rich Vintage. Excellent deep red garnet colour at the heart of the glass. On the nose a rich intensity of caramelised fruit and coffee. On the palate this wine is in perfect harmony, round, soft yet with 'grip'. There is great length on the palate.

### WINE SPECIFICATION

Alcohol by Volume: 21% v/v (20°C)  
Total Acidity: 4.05 g/l tartaric acid  
Baumé: 3.90  
Allergy advice: Contains sulphites