



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 TAWNY



Symington Cooperage

### THE WINE

The Tawny is a very fine Graham's Aged Tawny. Matured for an average of seven to nine years in seasoned oak casks, this is Graham's Master Blender's personal interpretation of a fine, old, wood-matured Port. It is for those who seek a rewarding experience from a well-aged Tawny Port. This younger style of aged Tawny Port preserves some of the grapes' ripe fruit flavours and tannins, which are complemented by the added complexity achieved by almost a decade of aging in oak.

### WINEMAKER

Charles Symington

### TASTING NOTE

Graham's The Tawny has a deep golden-amber colour. A complex nose of orange peel and cinnamon aromas, combined with prune, raisin and figs. On the palate, a full and generous flavour with a long, clean finish.

### STORAGE & SERVING

Graham's The Tawny is a perfect match with almond tart or crème brûlée or even as an aperitif. To be enjoyed slightly chilled.

### WINE SPECIFICATION

Alcohol: 20% vol (20°C)  
Total acidity: 3.9 g/l tartaric acid  
Baumé: 3.5  
Allergy advice: Contains sulphites