



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.

1976

THIS WINE REPRESENTS OUR GRANDFATHER, MICHAEL, AND HIS COUSIN'S RESILIENCE AND DETERMINATION TO CONTINUE PRODUCING PORT DURING SUCH UNCERTAIN TIMES

THE YEAR

One of the driest winters on record and a summer drought resulted in a very small crop and very low yields. The vintage started quite late on September 23rd and due to the depleted crop, it was completed within three weeks. Rain was a constant during the harvest but had no adverse effects on the grapes, which delivered good graduations and the colour of the wines was excellent, a ready indicator of quality. Although quite a challenging year weather-wise, it was quite remarkable that some very good, full-bodied and dark-coloured wines were made.

THE WINE

Coppery, amber-brown colour with a pale green rim - a sign of age in old Tawny Ports. On the nose there are luscious scents of honeysuckle, marmalade and English fruit cake. Creamy smooth on the palate with layers of rich raisins and caramel, balanced by nutty almond flavours. Delicate citrus undertones provide a freshness that underpins the structure of this graceful wine.

This wine is an important reminder that each generation of our family has faced challenges, their hard work and dedication has inspired us to continue to pass on a stronger and more resilient company to the next generation.

Harry & Charlotte Symington

WINE SPECIFICATION

Alcohol: 20% vol.(20°C) Total acidity: 5.2 g/L (tartaric acid) Baumé: 4.1 Allergy advice: Contains sulphites