



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.

1970

IT WAS AN INCREDIBLY EXCITING VINTAGE AS WE TOOK NOTE OF THE TRUE POTENTIAL OF GRAHAM'S

THE YEAR

The winter was a little wetter than usual, which was due to a very dry spring and summer. Vintage temperatures were initially a little high but cooler conditions at the end of the month were enormously beneficial for the ¬final stages of ripening and for ideal fermentations in the lagares. In the family harvest reports, I recorded: "It is likely that the 1970 wines will prove to be outstandingly good. Their colour is exceptional and very purple, it would surprise nobody if the year produced a Vintage."

THE WINE

It shows an extraordinary deep and rich red garnet colour at the heart of the glass, still remarkably youthful. Beautiful lifted floral aromas on the nose, hints of mint and spice with a slight smokiness. On the palate, extremely rich and structured with a vibrancy of tannins, flavours of lovely soft leather and some plummy black fruit flavours. The palate shows perfect harmony that is round and soft yet with grip.

Every time I pick up a glass of the 1970 I toast the two families involved in the history of Graham's. James Symington

WINE SPECIFICATION

Alcohol: 20% vol.(20°C) Total acidity: 4.05 g/L (tartaric acid) Baumé: 3.90 Allergy advice: Contains sulphites