

## 40 YEAR OLD TAWNY



### THE WINE

Building on more than 200 years of winemaking experience, our Aged Tawny Ports are an homage to the craftsmanship and time-honoured skills, handed down across generations, that go in to producing each bottle. The unmistakable character of our Aged Tawny Ports can be attributed to the mastery of three unique arts: the arts of cooperage, ageing and blending.

A testament to time, Graham's 40 year Old is a witness to immemorial tradition. Graham's Master Blender composes this blend from wines put to aside in the cellar by his great-grand-father, grand-father, father and uncles. He also sets aside wines for future generations. For those who appreciate the taste of time.

### WINEMAKER

Charles Symington

### TASTING NOTE

Graham's 40 Year Old Tawny shows a golden amber colour, with a pale green tinge at the rim, denoting great age. On the nose, it is very complex with a powerful fragrance that belies its age. On the palate, it reveals an array of flavours, from delicate fruit & raisins to toasted toffee & chocolate with an outstanding aftertaste.

### STORAGE AND SERVING

Graham's 40 Year Old Tawny should be enjoyed slightly chilled as a dessert in its own right or pairs extremely well with mature cheeses, nuts or creamy desserts.

### WINE SPECIFICATION

Alcohol: 20% vol.(20°C)  
Total acidity: 5.9 g/L (tartaric acid)  
Baumé: 5.4  
pH: 3.48  
Allergy advice: Contains sulphites

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.