





SCORES

95 Points, Decanter, 2018 93 Points, Wine Spectator, 2018

20 YEAR OLD TAWNY

THE WINE

Time-honoured skills, craftsmanship and dedication are handed down from generation to generation at Graham's in the form of three unique arts – the art of blending, the art of cooperage and the art of ageing – to produce an extraordinary selection of Tawny Ports. The perfect balance: Graham's 20 Year Old is the Master Blender's quest for perfection, capturing the perfect balance between young and aged Port wines. A Port wine perfected for more than twenty years, to delight those in the quest for excellence.

WINEMAKING

Graham's 20 Year Old Tawny Port is made from wines of the very highest quality which, following careful selection, are matured in seasoned oak casks until their peak of maturity is reached. These are among the most demanding and challenging styles of Port to produce requiring great skill and years of experience from the winemaker and blender. It is essential to strike the correct balance between the delicacy and elegance which results from prolonged cask ageing while retaining the fruit quality which lends this old Tawny its structure and longevity.

WINEMAKER Charles Symington

PROVENANCE & GRAPE VARIETIES Graham's wines come primarily from its own Quinta dos Malvedos, Quinta do Tua and Quinta das Lages in the Rio Torto. Two others, privately owned by a member of the Symington family, Quinta da Vila Velha and Quinta do Vale de Malhadas, also supply Graham with the finest quality grapes. All five Quintas are among the best in the upper Douro valley. Graham's also buys grapes from selected farmers in the finest districts. Some of these farmers have been selling their grapes to Graham's for generations.

UPC: 094799010098-750ML; 0947990100760-375ML

STORAGE & SERVING

Graham's 20 Year Old Tawny should be enjoyed slightly chilled and pairs extremely well with nuts, dried fruits and fruitcake but also with vanilla ice cream or crème brûlée.

TASTING NOTE

Graham's 20 Year Old Tawny has an amber, golden tawny color. On the nose, it shows an excellent bouquet with a characteristic 'nutty' character and delicious mature fruit with hints of orange peel, exquisitely mellowed by careful ageing. On the palate, it is rich, softly sweet and smooth, perfectly balanced, with a long and elegant finish.

WINE SPECIFICATION

Alcohol: 20% vol Total acidity: 4.7 g/l tartaric acid Baumé: 4.0 Allergy advice: Contains sulphites

Decanting: Not Required

Symington Family Estates is a certified B-Corporation

Certified



This company meets the highest standards of social and environmental impact