

## 1961 SINGLE HARVEST TAWNY PORT



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.

### THE WINE

This exceptional old Tawny Port from a single year brings together the finest crafts of Graham's long winemaking tradition. The wine was principally made from grapes grown at Graham's flagship Douro Valley vineyard in northern Portugal, Quinta dos Malvedos. Following its first winter at the property, the wine was taken to Graham's wine cellar, or 'lodge', which is very close to the Atlantic Ocean at Vila Nova de Gaia, just opposite the city of Porto. The moderating influence of proximity to the sea creates ideal conditions for long-term ageing, resulting in beautifully balanced wines of great refinement. The wine is aged in oak barrels known as 'pipes', which are themselves very old, well-seasoned, so that the character of the wood is only gradually imparted to the wine. The result is a wine of extraordinary complexity and depth.

### HARVEST OVERVIEW

From the outset it was clear that the vintage would deliver a small crop due to substantial damage incurred by thunderstorms and hail at the beginning of July. The very high summer temperatures also thinned the crop further by way of reduced yields. The vintage started in mid-September and Graham's Malvedos vineyard was one of those blessed with high-quality fruit that gave lagares with good colour, very nice aromas, and wines of great concentration. Despite the challenging conditions, both the Malvedos and Lages properties fared much better than many, delivering wines which showed very good ageing potential.

### PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region and Quinta das Lages in the Rio Torto area. Traditional Douro grape varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz Tinta Amarela and old, mixed vines (field blends).

### STORAGE · SERVING · FOOD PAIRING

Graham's 1961 Single Harvest is a very good accompaniment to dark chocolate, and caramel or vanilla based desserts, although a wine of this venerable age and complexity perhaps deserves to be enjoyed on its own as a dessert - in its own right. It is recommended that the wine be served lightly chilled to enjoy it at its best. Once open, the wine will keep in good condition for up to a month.

### TASTING NOTE

Deep orange-brown core with red-brown rim and beautiful gradations of pale amber and green along the surface edge of the wine in the glass.

Extraordinary aromas of marzipan and demerara sugar are complemented by a touch of honey, a hint of butterscotch, and traces of mint and eucalyptus. The incredible, multi-layered, creamy palate reveals finely textured flavours of soft caramel and treacle with a counterpoint of citrus and apricot preserves and finely polished tannins, which hint at tobacco and tea. Whilst sumptuously rich and concentrated, there is still quite remarkable freshness from subtle, almost imperceptible acidity that holds everything exquisitely in balance. A wine redolent of age, elegance, and refinement.

### WINE SPECIFICATION

Alcohol: 20 % vol.  
Total acidity: 6.2 g/L (tartaric acid)  
Baumé: 5.9°  
pH: 3.52  
Residual sugar: 136 g/L  
Allergy advice: contains sulphites.

### PACKAGING SPECIFICATION

Bottle Weight: 790g