

WINE DESCRIPTION

GRAHAM'S CRUSTED PORT BOTTLED 2011

GRAHAM'S

Founded in 1820 by William and John Graham in Portugal's Douro Valley, for nearly 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 which are 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 a member of the Symington family. Located in the heart of the Upper Douro Valley, all of these quintas enjoy the hot and dry microclimate and unique schist soil only found in this region. Together these two factors provide perfect conditions for both the growth and optimum ripening of the grapes.



GRAHAM'S CRUSTED PORT

Graham's Crusted Port is a blend of excellent young Ports from several harvests, matured in oak casks and bottled without fining or filtration. Once bottled, it is aged in the cool of Graham's cellars in Vila Nova de Gaia for three years before sale. As it is a blend of different vintages, only the bottling date is referred to on the label.

The name Crusted Port comes from the fact that, like Vintage Port, it is unfiltered and will throw natural sediment, or "crust", as it ages. As with Vintage Port, it should be stored lying down and requires decanting before serving. The bottle should be left standing for about an hour before serving so as to allow the deposit to settle.

TASTING NOTES

An opaque purple colour with a deep ruby rim, on the nose this wine is intense and opulent with aromas of ripe blackberries and dark plums, rock rose (esteva), and hints of cigar box.

On the palate, black fruit flavours combine with dark chocolate, firm tannins and a long finish.

FOOD PAIRING SUGGESTION AND SERVING

Graham's Crusted can be enjoyed anytime and pairs wonderfully with dark chocolate and chocolate desserts, cheeses or even with fruit desserts like cheesecake or cherry pie.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)

Total acidity: 3.8 g/L (as tartaric acid)

Baumé: 3.9

REVIEWS & AWARDS

Graham's: "One of the wine world's greatest and most historic names..."

John Stimpfig, Financial Times, 2014

"Rating Portugal's producers of Port... Graham 5 STAR***** (Outstanding)"

Robert Parker, Wine Buying Guide, Sixth Edition 2003

"When one thinks of Graham's Port, the image it conjures up is that of extraordinary class and consistency. In viewing the string of vintages spanning the 20th century, there is little doubt that this Shipper has produced some of the finest Vintage Ports ever bottled. In fact, from 1963 onwards, I can't think of a single Port producer with a greater track record year in and year out."

Roy Hersh, fortheloveofport.com, 17th April 2003

"Leading Port Wine Producer"

Jane MacQuitty, The Times, 19th September 1992

LINKS & INFORMATION

Main Site: www.grahams-port.com

Facebook: facebook.com/grahams.port.wine

Blog: blog.grahams-port.com