

WINE DESCRIPTION

GRAHAM'S SIX GRAPES RESERVE PORT

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 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 SIX GRAPES

The name Six Grapes refers to the symbol Graham's has always used to classify wines on a scale of one to six, Six Grapes denoting the lots with Vintage Port potential. From Graham's five key vineyard properties, Malvedos, Tua, Lages, Vila Velha and Vale de Malhadas, the lots with the most concentration, structure and the brightest fruit are given the coveted Six Grapes classification. With a youthful, fruit forward style, Six Grapes is a perfect wine to accompany dark chocolate or blue cheese, or simply to relax with at the end of the day.

TASTING NOTES

Dark red colour, with a seductive rich perfume of ripe plums and cherries.

On the palate, complex, with a good structure and a long lingering finish.

FOOD PAIRING SUGGESTION AND SERVING

Graham's Six Grapes is delicious served at the end of a meal, for example with rich, nutty or chocolate desserts, as well as strong cheeses.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)

Total acidity: 4.5 g/l tartaric acid

Baumé: 3.6

REVIEWS & AWARDS

Like all Graham's premium Ports, Six Grapes have a strong history of accolades. Since 2000, Graham's Six Grapes has been awarded:

- 1 Trophy, 1 Gold, 1 Silver Outstanding and 4 Silver medals: Decanter World Wine Awards.
- 2 Gold, 1 Silver Outstanding and 7 Silver medals: International Wine & Spirit Competition.
- 1 Gold and 8 Silver medals: International Wine Challenge.

"Black Tie Cake at Sweet Things, Tiburon... Recommended wine pairing: A slightly sweet champagne or Graham's Six Grapes Port"

Mini Towle, Marin Magazine, February 2012

"It's savvy to serve a wine that's sweeter than your dessert so it isn't overwhelmed. Therefore, the M.V. Grahams "Six Grapes" Port, Portugal makes sense. Although the wine is sweet and thick, it has enough acidity to invite another sip. This was the most full-bodied wine of the evening, so we served it last. The chocolate fondue with Madeleine cookies was light and fluffy yet still decadent and rich."

Paul Wetterau, Monterey County Weekly, April 2011

"For choc-full, melt-in-the-mouth moments, Graham's Six Grapes Reserve Port is a very grown-up way to sign-off after a giant eggstravaganza. Family-owned, four generations of port producers have helped create this inky black gem. Silky smooth, it's a bitter-sweet symphony of candied fruits with a harmonious, warming mouthfeel. Extremely pleasant, it's sinful with rocky road cake, or 65% dark chocolate."

Sam Wylie-Harris, Wales on Sunday, East Anglian Daily Times, Press & Journal (Aberdeen) & The Leader (Flintshire), April 2011

LINKS

Main Site: www.grahams-port.com

Facebook: facebook.com/grahams.port.wine

Blog: [/blog.grahams-port.com](http://blog.grahams-port.com)

