

1963 SINGLE HARVEST TAWNY PORT



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, 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 brings together the finest crafts of Graham's long winemaking tradition. It was made in one of the most celebrated years of the 20th century for Port – 1963. In this vintage, Graham's produced both outstanding Vintage Port (aged in bottle) and Tawny Port (aged in oak casks). This 1963 Single Harvest Old Tawny Port has been aged in seasoned oak casks (barrels) for just over half a century and epitomizes Graham's hallmark complexity, elegance and balance. The wine was 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 just 2 kilometres from the Atlantic Ocean at Vila Nova de Gaia, just opposite the city of Porto, that gave Port its name. The moderating influence, which results from the proximity to the sea, creates the ideal conditions for long term ageing, resulting in beautifully balanced wines of great refinement. The wine is aged in oak barrels (called 'pipes'), which are themselves very old – "seasoned wood" – so that the character of the wood is only gradually imparted to the wine. The result is a wine of extraordinary complexity and depth.

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 and Tinto Cão.

STORAGE · SERVING · FOOD PAIRING

Graham's 1963 Single Harvest is a fabulous accompaniment to dark chocolate and can also be enjoyed alone, 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

Intense, deep amber colour. This exquisite multi-layered wine reveals delicate citrus aromas with hints of honeysuckle, black tea and fennel. It is smooth as silk on the palate, showing hints of almonds and walnuts, fruitcake and a soft toffee undertone with a slight minty edge. The finish is unctuous and long with a lingering, exquisite aftertaste.

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)
Total acidity: 5.2 g/L (tartaric acid)
Baumé: 4.5
Allergy advice: Contains sulphites