

SIX GRAPES SPECIAL VILA VELHA EDITION



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

The Six Grapes 'Special Vila Velha Edition' is a limited bottling drawn exclusively from the finest grapes grown at Quinta da Vila Velha – one of the four Douro estates that supplies Graham's Port. The property was purchased by the late third-generation port producer, James Symington, in 1987. For over three decades, James restored and extended the quinta into a well-tended 145-hectare riverside property with 55 hectares under vine. With its privileged position on the south bank of the Douro River, Vila Velha produces well-structured and balanced wines that form key components of Graham's Vintage Ports.

WINEMAKER

Charles Symington

PROVENANCE & GRAPE VARIETIES

This blend was selected from the best wines produced from Vila Velha and is made up almost entirely of Touriga Nacional (56%) and Touriga Franca (36%) with a small percentage of Alicante (8%)

STORAGE & SERVING

This exceptional port compliments the end of the meal perfectly, either on its own, served with rich dark chocolate desserts or cheese. Once open, enjoy within 6 weeks and is best served slightly chilled between 14 and 16°C.

TASTING NOTE

A combination of herbal and floral fragrances suggest pine resin, eucalyptus and rock rose (gum cistus) – a common wildflower in the Douro. Aromas of rich, black fruits are also present, and these are followed through on the seductive, opulent palate of delicious blackberry and blackcurrant flavours, finishing with some dark chocolate and mocha notes. Concentrated and gloriously rounded with a streak of acidity providing balance and elegance. This limited edition has the structure and lifted aromas of a young Vintage Port.

WINE SPECIFICATION

Alcohol: 19.5% vol.
Total acidity: 4.6 g/L (tartaric acid)
Baumé: 3.65°
Allergy advice: Contains sulphites