

# Graham's 10 Year Old Tawny



RED FORTIFIED  
WINE



PORTUGAL



DOURO

## TASTING NOTE

Tawny Port, golden in colour, flavoured with dried fruit, toffee, fresh-brewed coffee and figs.

## VINIFICATION

Fermented in robotic lagares that mimic traditional foot treading. Aguardente (77%ABV spirit) added to arrest fermentation, bringing final ABV to 20%. Aged oxidatively in neutral oak pipes (500-600l barrels). Wines of different ages are then blended to achieve the Graham's style.

## FOOD MATCHING

Perfect match with sweet desserts, such as apple pie with cinnamon or almond cake, chocolate cake, dried figs cake. Also salty, dry, hard cheeses, such as Parmesan, cheddar, Comté and Pecorino. Serve slightly chilled.

SIZE	75cl
VINTAGE	NV
ABV	20%
GRAPE VARIETIES	Touriga Nacional (0%)
CLOSURE	Stopper Cork
SKU CODE	C62761NV
EXPRESSION	Fortified
COUNTRY	Portugal
REGION	Douro
ALLERGENS	Sulphur
CLOSURE	Stopper Cork
PH	3.54
TOTAL ACIDITY	4.1g/l Tartaric
RESIDUAL SUGAR	115g/l
SKU	C62761NV