

GRAHAM'S SIX GRAPES RESERVE PORT



GRAHAM'S

Founded in 1820 by W&J GRAHAM in Portugal's Douro valley, GRAHAM'S has developed over time an unmatched reputation as one of the greatest names in Port. THE superb performance of GRAHAM'S Ports relies on the choice of the finest quality grapes, coming primarily from five Quintas, amongst the best in the upper Douro valley: Quinta dos Malvedos, Quinta do Tua, Quinta das Lages (in the Rio Torto) and two others, Quinta da Vila Velha and Quinta do Vale de Malhadas, privately owned by a member of the Symington family. These Quintas, sitting in the heart of the upper Douro valley, enjoy an ideal combination of a hot & dry micro-climate, coupled with a unique schist soil that provide the best conditions for growing and optimal ripening. In a tradition that lasts for generations, GRAHAM'S also buys grapes from selected farmers in the finest districts

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: 4.7 g/l tartaric acid

Baumé: 3.7

Awards

Like all GRAHAM'S premium Ports, Six Grapes has a strong history of accolades. From 1993 to 2010, GRAHAM'S Six Grapes has been awarded:

1 Trophy Medal, 6 Gold Medals, 15 Silver Medals and 3 Bronze Medals in the main international wine competitions: Decanter, International Wine Challenge (IWC), International Wine & Spirits Competition (IWSC).

In 2011 and 2012:
2 Decanter Bronze Medal



1 IWC Silver Medal and 1 IWC Commended Medal



1 Berliner Wein Trophy Gold Medal



Reviews

"Black Tie Cake at Sweet Things, Tiburon.... Recommended wine pairing: A slightly sweet champagne or Graham's Six Grapes Port"
Mimi Towle, Marin Magazine, February 2012

"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

"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