

## EXTRA DRY WHITE



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

As the name implies, this wine is particularly dry since most of its sugar has been lost in fermentation. A limited number of white grape varieties are used in this Port's production, foremost amongst which is Malvasia Fina, which gives this wine its attractive fruity and crisp flavour.

### VINTAGE OVERVIEW

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 the perfect conditions for both the growth and optimum ripening of the grapes.

### WINEMAKER

Charles Symington

### PROVENANCE & GRAPE VARIETIES

The most important grape in this bone dry White Port is the Malvasia Fina, which gives this wine its attractive crispness and young citrus fruit characteristics.

This wine is a blend of traditional Portuguese white grape varieties, including Gouveio, Malvasia Fina, Rabigato, Viosinho and Moscatel. The grapes are vinified with limited skin contact. The Extra Dry White is fermented for a longer time to allow more of the fruit sugars to be reduced by the natural yeasts, giving this wine its crisp dryness. It has a refreshingly zesty grapefruit character.

### TASTING NOTE

Graham's Extra Dry White has a pale yellow colour, and is dry and fruity with floral hints on the nose, and a long crisp finish.

### STORAGE & SERVING

Graham's Extra Dry makes an excellent aperitif and can be used in a number of cocktails, including the famous Port Tonic. The flavours are particularly enhanced by the addition of a twist of lemon or a mint leaf. It should be served chilled, between 6 and 10° Celsius.

### WINE SPECIFICATIONS

Alcohol: 19% vol (20°C)  
Total acidity: 4.2 g/l tartaric acid  
Baumé: 0  
Allergy advice: Contains sulphites