

## 1940 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

Ports from 1940 are extremely rare. During the Second World War, Port's principal markets all but disappeared. Many producers stopped trading altogether while others drastically reduced their winemaking. Although 1940 delivered a smaller crop than usual, it was a year of extremely high-quality grapes. This magnificent wine was bottled after maturing in seasoned oak casks for almost eighty years. The Graham's 1940 is remarkably refined and balanced, a reflection not only of the quality of the original wine but also of the skill of successive generations of the Symington family winemakers, owners of Graham's Port. Charles Symington, Graham's Port's master blender, has selected two of the few remaining casks of 1940 tawny port for this once in a lifetime release.

### HARVEST NOTES

In 1940, an unsettled spring in the Douro had caused a thinning of the crop, which was fortunate given that the summer was exceptionally dry, and the reduced number of grape bunches placed fewer demands on the low water reserves in the soil. An entry in the Symington family harvest records, written by Ron Symington in early October 1940 reads: "The vintage at our Quintas started on 18th September and the weather has been fine throughout. The grapes have been free of disease, there has been little or no 'escolha' (grape selection), and the mostos (fermenting grape juice) are looking very nice

### PROVENANCE · GRAPE VARIETIES

The grapes for this port were sourced primarily from Graham's Quinta dos Malvedos, but also from other smaller vineyards in the Rio Torto Valley from where Graham's traditionally secured some of the best grapes for its ports. Principal grape varieties were Touriga Franca, Tinto Cão, Tinta Amarela, Touriga Nacional, Tinta Barroca and Sousão.

### STORAGE · SERVING · FOOD PAIRING

Eight decades in seasoned oak casks have given this port an incredible redolence of age, and a breadth and complexity which is quite breathtaking. It is best enjoyed after meals, slowly savoured on its own as a dessert in its own right. Given both the wine's incredible freshness and concentration it will, however, marry with a wide range of desserts and selected cheese. Ideally, serve lightly chilled and consume within a month or so of opening the bottle.

### TASTING NOTE

The deep orange-brown colour reflects the concentration of almost eighty years ageing in cask. Complex aromas of caramel, praline chocolate, demerara and coffee roast are underpinned by a remarkable freshness, which belies the eight decades in seasoned oak. The palate is creamy, luxurious and intense with a long aftertaste offering layers of walnuts, citrus preserves and honey, while tea and tobacco notes linger in the glass.

### WINE SPECIFICATION

Alcohol: 20% vol.(20°C)  
Total acidity: 7.37 g/L (tartaric acid)  
Baumé: 7.2  
Allergy advice: Contains sulphites