

## 1983 VINTAGE 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

This is a very muscular, powerful and age-worthy Vintage. It has exceptional balance and structure, and is intensely aromatic and full-bodied on the palate. There is an explosion of luscious black fruit flavours ending with hints of spice and mint. In blind tastings, the Graham's 1983 invariably obtains exceptional ratings.

### VINTAGE OVERVIEW

An exceptional Vintage, with outstanding, powerful wines, and tremendous depth of colour. The best are just beginning to show their true pedigree. These wines have plenty of time ahead and are developing into a first class vintage year.

### WINEMAKERS

Peter Symington

### STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

For Decanting: Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Graham's 1983 Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse, but it can also be enjoyed on its own, providing a memorable moment in the company of good friends.

### TASTING NOTE

Fine deep ruby colour. With a rich and intense nose of ripe red fruits, combined with concentrated floral aromas of violets and minty eucalyptus. On the palate showing a full-bodied structure, bold tannins, and a long and intense fruit finish.

### WINE SPECIFICATION

Alcohol by Volume: 20% v/v (20°C)  
Total Acidity: 4.5 g/L tartaric acid  
Baumé: 3.5  
Allergy advice: Contains sulphites