W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT

BLEND N°12

WHY CHOOSE GRAHAM'S BLEND N°12 RUBY PORT?

Blend N°12 challenges traditional ideas of what a ruby port should be.

The first ever Graham's ruby port blended specifically for mixing.

Approachable blend for new consumers.

Fresher and more aromatic.

Unique production: grapes picked at night from highest altitude vineyards to retain freshness.

With 19% ABV this is less than half that of most spirits used for cocktails.

MAKING GRAHAM'S BLEND N°12

Fresh, light and aromatic, Blend N°12 will pleasantly surprise those already familiar with port, whilst also proving approachable for those who have never tried port before. Blended specifically for mixing, Blend N°12's versatility means it's just as exciting when used as part of a simple serve or a more complicated cocktail.



RUBY PORT
DOURO - PORTUGAL

OUR PERFECT SERVE
MIDNIGHT SPRITZ

40ml Graham's Blend N°12 Ruby

60ml Dry sparkling wine

1 Strawberry

¼ Slice of Orange

Pour Graham's Blend N°12 over a generous serving of ice, top up with your favourite dry sparkling wine and garnish with 1 fresh strawberry and a quarter slice of orange.

GRAPE VINE › **FERMENTATION** › **FORTIFICATION** › **BOTTLING**

Grapes are picked at night at our highest altitude vineyards to retain ultimate freshness. The blend is made up predominantly of Portugal's famous indigenous Touriga Nacional grape variety.

Blend N°12 is cold fermented in it's entirety which is highly unique for a ruby port. The cold fermentation process is considerably slower and aims to preserve the primary aromas of the grapes.

Once the required sugar level is reached neutral grape brandy (77% ABV) is added. This bring the ABV to 19% – stopping fermentation which preserves the natural sweetness of the wine.

Bottled ready to drink. Open and enjoy!

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT

BLEND Nº12

THE PORT PRODUCING REGION

The vines that produce port are grown in the largest area of mountain vineyard in the world – the Douro Valley. The Douro is the oldest demarcated wine region in the world, a UNESCO world heritage site and the world's largest mountain wine region. It is one of the most challenging regions to grow grapes with its steep mountainous terrains meaning vines have to be grown on ancient stone terraces. These terraces make mechanization almost impossible so all our grapes are hand-picked. Summer temperatures above 40ºC, incredibly low rainfall and well drained soils means port vines have some of the lowest yields in the world with highly concentrated fruit.

Port gets its name from Porto, a coastal city in the north of Portugal. Port has been shipped from here since the 16th century. Today port is still aged and shipped from the city's historic port lodges.





RUBY PORT
DOURO - PORTUGAL
Wm. & Graham & Co

AN INDEPENDENT FAMILY PRODUCER

THE SYMINGTON FAMILY

The Symingtons are a family of British and Portuguese origin who have lived and worked in Portugal since 1882. Today they are the world's leading producers of premium port. The business is currently run by the 4th and 5th generation. The family are the leading vineyard owners in the Douro valley, with 26 Quintas covering over 2,250 hectares of which over 1,000 are under vine.

GRAHAM'S PORT

Founded in 1820 by Scottish brother William & John Graham. Originally textile shippers, the brothers fell in love with port after accepting 27 pipes (casks) of the wine as payment of debt. In 1890 Graham's became one of the first port shippers to buy vineyards in the Douro - making the transition from trading the wines to producing them. In the same year, Graham's built their famous lodge in Porto – today it is still a working wine lodge and contains over 3,000 oak casks of port. In 1970 Graham's was acquired by the Symington family, whose expertise, investment & leadership has seen this historic port house develop into one of the world´s leading premium port brands.