W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT

BLEND Nº5

WHY CHOOSE | BLEND Nº5 GRAHAM'S WHITE PORT?

It represents a fresh, cutting-edge and exciting approach to White Port.

The first ever White Port blended specifically for mixing.

Lighter, crisper and fresher than any other White Port on the market.

Artisan: all grapes are harvested by hand.

With 19% ABV this is less than half Gin or Vodka.



WHITE PORT
MEIO-SECO

Wm. & J. Graham's

MAKING GRAHAM'S Nº5 BLEND

Blend Nº5 consists primarily of two Portuguese grape varieties, the fresh Malvasia Fina and the aromatic Moscatel Galego.
These give the blend a fruity flavor profile on the palate with the perfect balance of dryness that mixes exquisitely with tonic.

GRAPE VINE ❯ Grapes are hand picked from two vines: Malvasia Fina & Moscatel.

FERMENTATION ❯ Grapes are crushed & fermentation begins using natural yeast. Sugar levels are monitored.

FORTIFICATION ❯ Once the required sugar level is reached neutral grape brandy (77% ABV) is added. This brings the ABV up to 19% – stopping fermentation.

BOTTLING After just 3 months resting, the wine is bottled and released. Drink when fresh!



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OUR PERFECT SERVE
PORTO SUMMER

50ml of Graham's Blend N°5
Topped up with your favourite tonic.
Plenty of ice.
Garnish with lemon & mint.

OTHER DELICIOUS P&T GARNISHES WE'VE TRIED:

Freshly picked Basil

Sweet Frozen Rasberry & Freshly Picked Mint

Fresh strawberries and a sprinkle of punchy black pepper

Slice of grapefruit with a sprig of mint

Whilst Blend N°5 was blended and designed especially for the perfect Port and Tonic, the wine is in fact extremely versatile and brings variety to the cocktail world. Here are just some we've discovered!

THE REFRESHER:
Graham's Blend N°5 White Port, Bitter Lemonade & Mint

THE GARDEN:
Graham's Blend N°5 White Port, Elderflower & Hibiscus

THE FLOWER:
Graham's Blend N°5 White Port, Rose & Cranberry



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THE PORT PRODUCING REGION

The vines that produce Port are grown in the mountains inland from Porto, in a region called the Douro. 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.





WHITE PORT
MEIO-SECO

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.