



## GRAHAM'S SIX GRAPES

### Ruby Port Wine | Porto D.O.C

This wine can best be thought of as the 'everyday Port for the Vintage Port drinker.' Six Grapes is bottled when it is still relatively young in order to retain its freshness and characteristic opulence. Made from a blend of traditional Portuguese varieties from the Douro Valley, such as Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz and Tinto Cão. Aged up to 5 years in oak casks in the wine cellars in Vila Nova de Gaia. Then the wine is drawn off and bottled after a light filtration in bottles.

#### **Tasting notes**

##### **Color**

Dark red.

##### **Aroma**

Rich bouquet of ripe plums and cherries.

##### **Taste**

Excellent structure with a long finish. This wine can be enjoyed immediately, no decanting is necessary. Serve at room temperature (18o C) or slightly chilled in hot weather. Goes well with cheese, nuts or dried fruit.