GRAHAM'S



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.

2013 LATE BOTTLED VINTAGE PORT

THE WINE

Alexandre Mariz, the estate manager at Graham's Quinta dos Malvedos and neighbouring Quinta do Tua was very optimistic regarding the prospects for the 2013 harvest and together with the head winemaker, Charles Symington and the Malvedos winemaker, Henry Shotton, he identified the finest vineyards within the two properties from which the wines for the 2013 Late Bottled Vintage (LBV) blend were largely sourced. Some of the finest wine lots were drawn from the vinha velha (old vines) and Tinta Amarela at Tua, whilst both properties also delivered excellent Touriga Nacional and Touriga Franca grapes. Smaller contributions were made by old vines from other vineyards traditionally supplying Graham's: Quinta da Vila Velha and Quinta do Vale de Malhadas. The grapes were trodden in the lagares at the small Malvedos winery.

HARVEST OVERVIEW

After two consecutive years of drought, the winter of 2013 brought abundant rainfall which replenished the Douro's soil water reserves. An unseasonably cool spring followed, which delayed the vines' growing and ripening cycle. The summer was hot and exceptionally dry; just 4.6 mm of rain recorded during June, July and August, practically next to nothing. However, the vines looked remarkably healthy despite the heat and the lack of water and to our great relief some timely showers arrived on September 5th, falling evenly over several hours (14 mm at Malvedos). This rain made a real difference, giving the final stretch of ripening just the fillip that the berries required. The late starting vintage was interrupted almost as soon as it started due to some unsettled weather but fine, sunny conditions followed and the grapes arrived at the Malvedos winery healthy and ripe.

WINEMAKERS

Charles Symington and Estate Manager Alexandre Mariz.

TASTING NOTE

Graham's 2013 LBV is very deep purple in colour with an intense garnet edge. The wine offers enticing aromas of red and black fruits with some lovely mint and eucalyptus notes. It is generous on the palate, with Graham's typical opulence, revealing delicious blackberry fruit underscored by ripe, polished tannins, which give the wine great freshness and vitality. The finish reveals Graham's signature complexity and elegance in equal measure.

PROVENANCE · GRAPE VARIETIES

Principally from Graham's Quinta dos Malvedos and Quinta do Tua vineyards, with smaller components from Vila Velha and Vale de Malhadas, two further properties which regularly contribute to Graham's Late Bottled Vintage blend. Grape Varieties: Touriga Franca, Touriga Nacional, Tinta Amarela, Tinta Barroca and old mixed vines.

STORAGE & SERVING

This wine has been matured in wood in the Graham's 1890 lodge for five years after which it was bottled from early 2018, ready for drinking. Late Bottled Vintages, as the term implies, are bottled later than classic Vintage Ports (the latter after two years). The Graham's 2013 can be enjoyed anytime and pairs wonderfully with dark chocolate desserts as well as semi-cured and cured cheeses like Cheddar and Manchego. Once open, the wine will keep in good condition for several weeks.

WINE SPECIFICATION

Alcohol: 20% vol. Total acidity: 4.29 g/L (tartaric acid) Baumé: 3.7° Allergy advice: Contains sulphites