

LATE BOTTLED VINTAGE 2019



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for 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 four iconic quintas in the Douro Valley.

THE WINE

This 2019 Late Bottled Vintage Port was produced from grapes sourced from Graham's four vineyard estates located in various prime sites in the mountainous Douro Valley. At Quinta dos Malvedos, Graham's flagship vineyard, we had some exceptionally well-timed rain at the end of August (22mm), which made a real difference two weeks before the vintage was due to start. This compensated for the very dry conditions through most of the spring and summer.

THE YEAR

We had a very dry and mild winter and spring, and by late summer the vines were in need of water to keep maturation on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Before the vintage, the Graham's team experienced fine conditions including some useful rain in late August, which rehydrated the vines. We were blessed with ideal harvest conditions throughout September with clear sunny days bringing moderate temperatures that contributed to balanced ripening. Yields were above the ten-year average, which was most welcome following the exceptionally small years of 2017 and 2018. Expressive aromas, freshness and liveliness, in contrast to the concentration of recent years, are the hallmarks of the 2019 wines.

Charles Symington, Douro, October 2019

WINEMAKERS

Charles Symington, Bernardo Nápoles.

PROVENANCE · GRAPE VARIETIES

Principally Touriga Franca and Touriga Nacional with smaller contributions of Sousão, Alicante Bouschet as well as Tinta Amarela and Tinta Barroca.

STORAGE · SERVING · FOOD PAIRING

Store upright. Once open the wine will remain fresh for up to 6 weeks. Best served in a reasonably sized port glass or a white wine glass. Graham's 2019 pairs wonderfully with dark chocolate desserts as well as semi-cured and cured cheeses like Cheddar and Manchego.

TASTING NOTES

Aromas of great purity and freshness, revealing blackberry and blackcurrant with a trace of liquorice, gradually giving way to attractive floral notes of rock rose (cistus) and the signature Graham's mint and eucalyptus. Sandwiched between the delicious black fruit flavours is a very appealing hint of exotic fruit, suggesting mango and papaya. Bright and succulent on the palate with peppery tannins providing a touch of seasoning and a wonderful sense of balance. Ends with a lingering note of black tea.

WINE SPECIFICATION

Alcohol: 20 %
Acidity: 4.20 g/L (tartaric acid)
Baume: 3.6 °
Allergens: Sulphites