

1963 VINTAGE PORT



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.



Graham's Vintage Cellar

THE WINE

Power, dimension and character are all hallmarks of this most memorable Vintage. Even after many years, the Graham's 1963 never fails to impress, with its superbly balanced components of fruit, tannin and elegance. This wine conveys rose-petal aromas and the flavours of concentrated and caramelised fruit are in perfect balance. A legend in the history of Port.

VINTAGE OVERVIEW

1963 is a monumental Vintage of legendary proportions. One of the 20th Century's finest. Vintage Port against which all others are judged. Declared by all the major Port houses. Along with 1945 this Vintage is a classic.

THE VITICULTURAL YEAR

A normal winter with rain and some snow. It began to dry out at the end of April. The vines showing promise early. It was cold and wet until the middle of June. Then July and August were fine, with very dry weather, and there was only some rain, perfectly timed, in mid September.

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

For Decanting: Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter.

Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

TASTING NOTE

This Vintage Port displays many of the typical Graham aromas of ripe plum and 'esteva' (gum cistus) and is pleasantly smooth on the palate despite its youth. It is full and rich in the mouth with fresh blackberry and red plum notes. Despite the hallmark Graham sweetness in the mouth the finish is long and clean.

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)
Total acidity: 3.90 g/L (tartaric acid)
Baumé: 3.2
Allergy advice: Contains sulphites