

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT



GRAHAM'S 2020 BICENTENARY VINTAGE PORT

BICENTENARY EDITION



QUINTA DOS MALVEDOS



EN PRIMEUR RELEASE LIMITED TO
3,000 BOTTLES (75CL)

The Graham's 2020 Bicentenary Edition Vintage Port is an exceptional bottling. It is drawn from high altitude and north-west facing vines across three of Graham's four estates – Quinta dos Malvedos, Quinta da Vila Velha, and Quinta do Tua. Typically, a Graham's Vintage Port blend also comprises Quinta do Vale de Malhadas, a fourth property, far upriver in the remote Douro Superior.

2020 was the smallest vintage this century with exceptionally low yields. It was also a very early harvest, starting at Malvedos on September 1st (mid-September is closer to normal). Grape varieties which normally ripen sequentially in the Douro over a period of five

to six weeks (meaning they are mostly picked and vinified separately) were all stacked together ready for picking almost at the same time. Whilst this posed quite a few manpower and other logistical challenges, it also provided us with new opportunities. The Touriga Nacional and the Touriga Franca are usually at opposite ends of the ripening spectrum and habitually have at least a two-to-three-week interval between pickings. However, in 2020 both ripened in unison, and this meant we were able to co-ferment the Nacional and the Franca, which resulted in some very interesting and excellent wines.

We have opportunistically employed to advantage co-fermentations in the production of our Vintage Ports over the last decade or so, but it is almost unheard of to ferment the two Tourigas together. Also, particularly worthy of mention is the co-fermentation in 2020 of the highly prized Malvedos stone terraces blocks (consisting predominantly of Touriga Nacional) with Sousão. The inclusion of the entire production from the stone terraces, which has in recent years produced memorable, standalone The Stone Terraces Vintage Ports, has added incredible depth and intensity to this Graham's 2020 Bicentenary Vintage Port.

Yields at Malvedos were a tiny 590g/vine, the lowest of the last 20 years (excepting 2009 which was an extraordinarily hot and dry year), and lower still at neighbouring Quinta do Tua with less than half a kilogram of grapes per vine. Although the annual rainfall deficit at Malvedos was not in itself cause for undue concern (528.4mm compared to the 30-year average of 623.5mm), the rain came unevenly and virtually not at all when it was most needed in June and July, which coincided with record-breaking high temperatures — it was one of the hottest months of July ever recorded at Malvedos, and to compound the situation we had one of the longest recorded periods



THE STONE TERRACES, MALVEDOS

of sustained heat (lasting for just over a month from early July to mid-August) with daily temperatures invariably just over 35°C. Fortunately, some critical respite came in the form of 17.4mm of rain on August 17th, which had a welcome two-pronged effect of revitalizing the vines and lowering temperatures.

These conditions notwithstanding, we were able to steer our way very successfully through the harvest by being versatile and flexible (which have often been key to the success of our declarations) — as well as very selective. An intimate generations-long knowledge of our vineyards allowed us to identify the best parcels. We are fortunate to farm the world's wine region with the largest concentration of mountain vineyards, which affords us an incredible diversity of terroirs, born of the varying altitudes, aspects, microclimates, grape variety diversity, concentration of old vines, etc.



QUINTA DO TUA



QUINTA DA VILA VELHA

At Quinta dos Malvedos, Quinta do Tua and Vila Velha we selected fruit from the higher-lying vineyards and with cooler facings. Given the year's conditions, it was from these sites that we were able to source the best performing parcels. Furthermore, our belief in the potential of Sousão (a variety whose reintroduction we have championed in the Douro) was once again vindicated, providing as it did critically important acidity to underwrite the balance and the structure of the final blend. It is the first time that Sousão makes up one-fifth of a Graham's Vintage Port blend.

The result is an extraordinarily opulent, intense, and fresh Vintage Port. While it has the classic Graham's hallmarks, the wine is marked by a unique aromatic complexity and beautifully layered fruit.

Tasting Note

This wine reveals extraordinary aromatic scope, ranging from exotic açai berry fruit and typical traces of mint which are very much a Malvedos hallmark. There are also suggestions of fresh pine and orange blossom, delivering a sensation of great freshness. On the palate there are layers of bright, concentrated black fruits (blackcurrant and blackberry) wrapped in a seductive robe of opulence and charm. Quite irresistible.

Provenance and variety make-up

Only fruit sourced from Graham's three Cima Corgo quintas were used for the 2020 Vintage Port blend, in the following proportions:

- Quinta dos Malvedos: 55%
- Quinta da Vila Velha: 25%
- Quinta do Tua: 20%

- Touriga Franca: 40%
- Touriga Nacional: 25%
- Sousão: 22%
- Old mixed vines (field blend): 7%
- Alicante Bouschet: 6%



QUINTA DO TUA

Wine Specification

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.50 (g/l)
- Baumé – 3.80
- Bottled during May 2022 with no filtration
- Winemakers: Charles Symington, Bernardo Nápoles

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