



William & John Graham founded Graham's in 1820 and began building its reputation for producing outstanding ports. The quality of Graham's port relies on the finest grapes from four iconic Douro estates: Quinta dos Malvedos, Quinta do Tua, Quinta da Vila Velha, and Quinta do Vale de Malhadas.



# GRAHAM'S LATE BOTTLED VINTAGE QUINTA DOS MALVEDOS 2018

## THE WINE

Quinta dos Malvedos is Graham's principal estate and this is the first time we have ever bottled a single-estate Late Bottled Vintage Port. The consistency of quality of the wines from Malvedos is such that in Vintage declarations they form the principal component of Graham's classic Vintage Ports.

## THE QUINTA

Quinta dos Malvedos has been the cornerstone of Graham's Vintage Ports ever since it was acquired in 1890. The estate still contains large areas of traditional vineyard laid out on terraces supported by dry-stone walls, built by hand in the 18th century. The 160-hectare estate is particularly well-sited in a zone of transition from the Cima Corgo to the Douro Superior subregions of the Douro Valley, bringing together the best of both, it enjoys reasonable rainfall and abundant sunshine. The vineyard is predominantly south-facing and the ample hours of sunlight provide even and complete grape ripening, resulting in very well-balanced wines.

## THE YEAR

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured an even and complete ripening of the berries with good levels of acidity that are reflected in the wines' balance. Yields were very low, but that favoured the high quality that the wines from 2018 reveal. (Charles Symington, Douro, October 2018)

## TASTING NOTES

Overflowing with exuberant floral aromas, this port is immediately captivating. The fragrance of intertwined eucalyptus and mint is typically Malvedos and the underlying scent of violets denotes the presence of Touriga Nacional. In tandem with the floral elements are gorgeous notes of kirsch, dark berry fruit, mocha and dark chocolate. In the mouth, there is an exquisite balance of intensity and concentration, the immensely generous fruit is mesmerizing and seductive. A vinous powerhouse.

## FOOD PAIRINGS

The Graham's 2018 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 conserve all its fine properties for up to six weeks.

## INFORMATION

Winemaker: Charles Symington and Bernardo Nápoles  
 Year of Bottling: 2024  
 Blend: 45% Touriga Franca, 35% Touriga Nacional, 5% Sousão, 15% Alicante Bouschet  
 Alcohol: 20 %  
 Acidity: 4.6 g/l (tartaric acid)  
 Baume: 3,6 °  
 Allergens: Sulphites  
 Storage: Store upright.  
 Longevity after Opening: Once open the wine will remain fresh for up to 6 weeks.  
 Glass: Best served in a reasonably sized port glass or a white wine glass.