

## 2015 QUINTA DOS MALVEDOS 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.

### THE WINE

The consistency of quality of the wines from the Malvedos vineyard is such that in Vintage declarations they form the principal component of Graham's classic Vintage Ports. In most intervening years, the wines from Malvedos merit bottling as standalone wines from a single vineyard: Graham's Quinta dos Malvedos Vintage Port. As can often happen in the Douro, timely rain following a hot and dry summer can make all the difference and this is what happened in 2015. Charles Symington, in his round up of the vintage wrote: 'The windows of opportunity couldn't have been better for the duration of the vintage; the balanced yields of the Nacional and the final stages of maturation produced perfectly ripe and concentrated grapes with balanced sugar levels. The favourable conditions produced some of the finest Touriga Franca grapes in memory.'

### HARVEST OVERVIEW

Abundant rainfall at the start of the 2015 viticultural year contributed to the replenishment of soil water reserves and this was crucial due to the very dry winter, spring and summer that followed. The period between the start of the vegetative cycle to the initial stages of the ripening season (March – July) was simultaneously the hottest and driest of the last 36 years. June and July were very hot but, significantly, August was relatively cool; most days being cooler than normal. The effects of the continuing drought were thus partially offset by these conditions. Cool nighttime temperatures proved decisive in preserving the natural acidity in the berries. The vintage started at Malvedos on September 10th but was soon halted with the arrival of a storm on the 15th which brought much needed rain, falling steadily and allowing it to be absorbed by the soil. The brief but generous rainfall was a real bonus helping the Touriga Nacional and the Touriga Franca to shine.

### WINEMAKERS

Charles Symington and Henry Shotton.

### PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro.  
Grape varieties: Touriga Nacional, Touriga Franca, Sousão and Tinta Barroca.

### STORAGE & SERVING

Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving, preferably a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts. A very good match with blue cheeses.

### TASTING NOTE

Deep purple centre, flanked by intense garnet rims. Varied aromas of fennel and wild rosemary with lovely mint notes and ripe black fruit. Intense, lush blackberry flavour, laced with liquorice. Very intense and concentrated with a long and luscious, satisfying finish. The firm tannins are coated with layers of fresh, ripe fruit flavours. A big, powerful wine showing typical Graham opulence.

*Symington tasting room, Autumn 2017*

### WINE SPECIFICATION

Alcohol by Volume: 20% v/v (20°C)  
Total Acidity: 4.98 g/l tartaric acid  
Baumé: 3.9  
Allergy advice: Contains sulphites