

## 2018 LATE BOTTLED VINTAGE PORT



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 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

This 2018 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. The abundant spring rainfall replenished soil water levels and put an end to one of the longest periods of drought recorded in the Douro. August and September were very hot and dry, and although this reduced the size of the crop, it also favoured very good ripening conditions which were particularly beneficial for the Touriga Franca, a late ripening variety which delivered excellent quality and made a significant contribution to this Graham's LBV.

### YEAR AND HARVEST OVERVIEW

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

### WINEMAKERS

Charles Symington and Bernardo Nápoles

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.

### PROVENANCE & GRAPE VARIETIES

Principally from Graham's Quinta dos Malvedos and Quinta do Tua vineyards, with contributions from Vila Velha and Vale de Malhadas, two further properties which regularly contribute to the Graham's Late Bottled Vintage blend.

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

### TASTING NOTE

The aromatic profile of this 2018 LBV is typically Graham's, revealing blackcurrant and blackberry with secondary notes of dried mint leaf, eucalyptus, and a sprinkling of liquorice. The purity and freshness of the fruit are remarkable and the characteristic floral notes of rock rose (a wildflower which thrives in the Douro) also shine through. The rich, succulent black fruit flavours are bright and fresh, complemented by layers of cocoa, black plum and hints of white pepper.

*Symington tasting room, Winter 2022*

### STORAGE · SERVING FOOD PAIRING

This wine was matured in wood in the Graham's 1890 lodge for six years prior to being bottled ready for drinking. Late Bottled Vintages, as the term implies, are bottled later than classic Vintage Ports (the latter after two years). The Graham's 2018 can be enjoyed anytime and pairs wonderfully with dark chocolate desserts

### WINE SPECIFICATION

Alcohol: 20% vol.  
Total acidity: 4.55 g/L (tartaric acid)  
Baumé: 3.6°  
pH: 3.55  
Allergy advice: Contains sulphites