THE WINE
Alexandre Mariz, the estate manager at Graham’s Quinta dos Malvedos and
neighbouring Quinta do Tua was very optimistic regarding the prospects for the 2013
harvest and together with the head winemaker, Charles Symington and the Malvedos
winemaker, Henry Shotton, he identified the finest vineyards within the two properties
from which the wines for the 2013 Late Bottled Vintage (LBV) blend were largely
sourced. Some of the finest wine lots were drawn from the vinha velha (old vines) and
Tinta Amarela at Tua, whilst both properties also delivered excellent Touriga Nacional
and Touriga Franca grapes. Smaller contributions were made by old vines from other
vineyards traditionally supplying Graham’s: Quinta da Vila Velha and Quinta do Vale de
Malhadas. The grapes were trodden in the lagares at the small Malvedos winery.

HARVEST OVERVIEW
After two consecutive years of drought, the winter of 2013 brought abundant rainfall
which replenished the Douro’s soil water reserves. An unseasonably cool spring
followed, which delayed the vines’ growing and ripening cycle. The summer was hot and
exceptionally dry; just 4.6 mm of rain recorded during June, July and August, practically
next to nothing. However, the vines looked remarkably healthy despite the heat and
the lack of water and to our great relief some timely showers arrived on September 5th,
falling evenly over several hours (14 mm at Malvedos). This rain made a real difference,
giving the final stretch of ripening just the fillip that the berries required. The late
starting vintage was interrupted almost as soon as it started due to some unsettled
weather but fine, sunny conditions followed and the grapes arrived at the Malvedos
winery healthy and ripe.

WINEMAKERS
Charles Symington and Estate Manager
Alexandre Mariz.

TASTING NOTE
Graham’s 2013 LBV is very deep purple in
colour with an intense garnet edge. The wine
offers enticing aromas of red and black fruits
with some lovely mint and eucalyptus notes.
It is generous on the palate, with Graham’s
typical opulence, revealing delicious blackberry
fruit underscored by ripe, polished tannins,
which give the wine great freshness and
vitality. The finish reveals Graham’s signature
complexity and elegance in equal measure.

PROVENANCE · GRAPE VARIETIES
Principally from Graham’s Quinta dos
Malvedos and Quinta do Tua vineyards, with
smaller components from Vila Velha and
Vale de Malhadas, two further properties
which regularly contribute to Graham’s
Late Bottled Vintage blend. Grape Varieties:
Touriga Franca, Touriga Nacional, Tinta
Amarela, Tinta Barroca and old mixed vines.

STORAGE & SERVING
This wine has been matured in wood in the
Graham’s 1890 lodge for five years after
which it was bottled from early 2018, 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 2013 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 keep in good condition for several weeks.

WINE SPECIFICATION
Alcohol: 20% vol.
Total acidity: 4.29 g/L (tartaric acid)
Baumé: 3.7°
Allergy advice: Contains sulphites