

1961



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.

1961 WAS THE FIRST OF MANY VINTAGE NIGHTS TREADING IN THE LAGARES - AND EVEN TODAY THE ANTICIPATION IS UNDIMMED

THE YEAR

Family records refer to the "very considerable damage [incurred by the] disastrous thunderstorm and hail" of 2nd July, which led to a significant reduction in the size of the crop. In effect, the vintage was divided into two stages: the first half where very rigorous selection was required to separate imperfect fruit from the berries in good condition, and the second half where the quality of the grapes was uniformly high, having benefited from the extended ripening period. These later harvested grapes gave excellent colour, aromas and flavour to the wines.

THE WINE

This wine shows a vivid, rich amber colour with a hint of a green tinge on the rim. On the nose an explosion of multiple aromas, a combination of caramel, nuts, hints of vanilla and cigar box.

Hugely concentrated in the mouth, this wine has a complex palate revealing honeycomb, exotic spices and crystallised orange peel flavours. It shows a delightful orange blossom freshness with a trace of molasses that lingers on the palate.

This wine brings back many memories and the excitement of driving from Porto to the Douro to join my father in the vineyards. I have recently become a grandfather for the first time and I can't wait until my granddaughter is old enough for me to take her treading.

Dominic Symington

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)
Total acidity: 6.2 g/L (tartaric acid)
Baumé: 5.9
Allergy advice: Contains sulphites