

## 2008 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, complemented by wines from Graham's other vineyards. In most intervening years, the wines from Malvedos merit bottling as standalone wines from this single vineyard: Graham's Quinta dos Malvedos Vintage Port. Charles Symington, Graham's head winemaker wrote in his 2008 harvest report: *"The low yields in the Touriga Nacional (800 g/vine at Malvedos) allowed for perfect levels of ripening to be achieved and this variety excelled and has produced the best wines of the vintage. There is no doubt that the Nacional enjoys the cooler years."*

### YEAR AND HARVEST OVERVIEW

2008 was a very dry and generally cooler than average year in the Douro. At Malvedos we had one third less rain than in a normal year, but this lack of water was mitigated by below average temperatures throughout the growing and ripening seasons. The cycle of the vine was generally late, delayed by cool spring and summer conditions. The virtual absence of rain in June, July and August further contributed to this pattern, with maturations advancing very slowly. On the plus side, nocturnal August temperatures favoured the preservation of balanced levels of acidity in the berries. Some welcome rain in early September broke the drought. Ideal dry conditions followed, allowing the vines to resume the final ripening phase. Picking started at Malvedos on September 25th and the vintage took place under perfect dry conditions. Charles Symington concluded his harvest report with a sentence that sums up this wine: *"In quality terms, 2008 was excellent and the wines have fantastic aromas and smooth, ripe tannins balanced with fresh acidity."*

### WINEMAKERS

Charles Symington and Henry Shotton.

### TASTING NOTE

Opaque crimson core and intense deep red rim. Exuberant floral aromas, particularly of roses, denote the defining presence of Touriga Nacional in the blend. Very typical of Malvedos are the subtle eucalyptus and mint notes. On the palate, there are delicious black fruit flavours, voluptuous and seductive in texture and with a hint of liquorice. The wine combines power, structure and balance, the polished tannins suggesting considerable ageing potential, although it is ready to broach now.

Symington Tasting Room, Autumn 2019

### PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro.

Varieties: Principally Touriga Nacional and Touriga Franca, with smaller contributions from Sousão and Tinta Amarela.

### 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.

### WINE SPECIFICATION

Alcohol by Volume: 20% vol.  
Total Acidity: 4.44 g/l tartaric acid  
Baumé: 4.0  
Allergy advice: Contains sulphites