

CRUSTED PORT BOTTLED 2015



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

Graham's Crusted Port is a blend of very high quality wines from different years, bottled without fining or filtration whilst still relatively young, usually when the component wines are no more than two to four years old. The aim is to retain the full, ripe fruit flavours of the wines. Once bottled, Graham's Crusted is then cellared in the Graham's Lodge in Vila Nova de Gaia for at least a further three to four years before being released for sale. By the time the wine arrives on shelf it will have therefore aged in wood and in bottle for up to seven or eight years, during which time the Port develops bottle character and complexity, akin to Quinta Vintage Ports and declared Vintage Ports. As with the latter, Crusted Port is sealed with a driven cork and laid down horizontally giving it the potential to continue developing favourably for up to eight years or so after it is bottled. Because it is bottled unfiltered, it will throw a deposit or crust – hence the name. Given that the wines of which it is made up are from several harvests, only the bottling year is shown on the label.

Graham's Crusted Ports are traditionally drawn from wines produced at Quinta dos Malvedos and Quinta das Lages – the latter located in the Rio Torto Valley, an area where Graham's has historically sourced some of its finest wines. Charles Symington, Graham's head winemaker can also choose from other high quality wines made at Graham's Quinta do Tua and the Vila Velha and Vale de Malhadas vineyards, two Quintas privately owned by members of the Symington family and which supply their finest production to Graham's.

Graham's Crusted Port is ready to drink on release and can be enjoyed sooner than Quinta Vintage Ports and declared Vintage Ports of a comparable age, whilst resembling their style quite closely and costing a fraction of the price. An excellent Port to enjoy while waiting for Vintage Port to reach maturity.

WINEMAKERS

Charles Symington and Henry Shotton

TASTING NOTE

Alluring aromas of blackberry and liquorice and a floral element suggesting violets, ending with fragrant, minty notes. Ripe, succulent black fruit flavours and a plummy texture sing on the palate. The fruit is bright and fresh and combines with peppery tannins that provide great verve and structure. Very refined and polished on the palate with exquisite balance.

STORAGE & SERVING

As the wine develops a deposit or 'crust', just like Vintage Port it needs decanting before serving. Crusted Port is a good match with chocolate desserts and a wide range of semi-cured and cured cheeses.

WINE SPECIFICATION

Alcohol: 20% vol.
Total acidity: 4.10 g/L (tartaric acid)
Baumé: 3.7°
Allergy advice: contains sulphites
Compatible with vegetarian and vegan diets

PROVENANCE · GRAPE VARIETIES

Primarily Quinta dos Malvedos and Quinta das Lages with smaller contributions from Quinta do Tua and Quinta do Vale de Malhadas.

Varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Sousão and Tinta Amarela.