

2012 QUINTA DOS MALVEDOS 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

The consistency of quality of the wines from Malvedos 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. In the words of our head winemaker, Charles Symington, *'2012 was a tough year to navigate, the winter was the coldest since 1991 and the driest since 1967 and cool, damp conditions during fruit set reduced the size of the crop and slowed the growing cycle. Some extraordinarily good wines were, nonetheless, made at Malvedos once again attesting to the Douro's wealth of diverse terroirs.'*

HARVEST OVERVIEW

2012 was exceptionally dry in the Douro Valley with only half the average annual rainfall of the last 30 years. Yields at Quinta dos Malvedos were tiny, just 0.65 Kg/vine (50% below average). Such low yields, however, resulted in deep, concentrated wines of very high quality, a testament to the resilience of the Douro's grape varieties, well adapted to demanding climatic conditions. The harvest started comparatively late at Quinta dos Malvedos, on September 17th due to an erratic ripening cycle, influenced by cooler than normal temperatures through July and August, which ultimately had a very beneficial impact on the quality of the crop. Two spells of generous rainfall in late September gave us some cause for concern, but dry, sunny conditions returned allowing the late-ripening Touriga Franca to develop satisfactorily, delivering good colour and aromas. This was far from being an easy year during which we occasionally feared the worst, but the outcome was far better than expected and some very good wines were made.

Charles Symington, Douro, October 2012

WINEMAKERS

Charles Symington
Henry Shotton

PROVENANCE & GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro.
Varieties: Touriga Nacional (65%); Touriga Franca (25%); Tinta Amarela (10%).

STORAGE · SERVING FOOD PAIRING

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.

TASTING NOTE

A broad aromatic palette reveals bright blackberry and blackcurrant fruit laced with licorice and undertones of mint with a hint of freshly pressed olives. The palate is rich and seductive with Graham's hallmark opulent, intense dark fruit flavours, balanced by shafts of acidity and peppery tannins that hold the formidable structure together. This Malvedos Vintage Port is drinking gloriously now but has the potential to continue developing in bottle for at least another decade.

Symington tasting room, Winter 2023

WINE SPECIFICATION

Alcohol: 20% vol.
Total acidity: 4.34 g/L (tartaric acid)
Baumé: 4.0°
pH: 3.70
Allergy information: Contains sulphites
Compatible with vegetarian and vegan diets