

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

92 Points, Wine Enthusiast, 2022
91 Points, Wine Spectator, 2022
91 Points, Wine & Spirits, 2022
W&S Top 100 Value Wines of 2022
90 Points, Wine Advocate, 2022

LATE BOTTLED VINTAGE PORT 2017

THE WINE

This 2017 Late Bottled Vintage Port was produced from grapes sourced from four of Graham's vineyards located in various prime sites in the mountainous Douro Valley. The year was exceptionally dry and hot, and this led to a very early vintage with incredibly low yields (overall production at Quinta dos Malvedos was one third less than the previous harvest). The crop was so small and the vintage so early that it was over by September 15th, which in a typical year would be the starting time. The low yields translated into intense and concentrated wines, rich and opulent — beautifully balanced by the freshness provided by excellent acidity — such was the quality, that Graham's declared a classic Vintage Port from 2017.

WINE MAKING

This wine was matured in large oak barrels at the Graham's 1890 lodge for five years prior to being bottled ready for drinking. Late Bottled Vintages, as the term implies, are bottled later than classic Vintage Ports.

HARVEST OVERVIEW

2017 was the second driest year on record in the Douro and the hottest of the last four decades. Between March and September, the cumulative rainfall deficit reached 47% at Quinta dos Malvedos. The dry, mild winter was followed by a hot spring, with seasonal temperatures 36.7°F above the average. However, the resilient Douro grape varieties adjusted early on to the exceptionally dry conditions that prevailed from the outset of the year. Unsurprisingly, the precocity of the year's vegetative cycle resulted in the earliest vintage ever recorded, the picking at Malvedos beginning on August 28th. The heat abated a little during September, especially nocturnal temperatures, a highly beneficial situation reflected in the very high quality of the grapes received in the winery. The outcome of the vintage surpassed all expectations.

WINEMAKER

Charles Symington and Henry Shotton

PROVENANCE

Principally from Graham's Quinta dos Malvedos and Quinta do Tua vineyards, with contributions from Vila Velha and Vale de Malhadas, two further properties which regularly contribute to the Graham's Late Bottled Vintage blend.

GRAPE VARIETIES:

Principally Touriga Nacional and Touriga Franca with a smaller contribution of Sousão as well as Tinta Amarela and Tinta Barroca.

STORAGE & SERVING

The Graham's 2017 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 remain fresh for up to six weeks.

TASTING NOTE

Graham's 2017 LBV has a lovely honeysuckle fragrance as well as hints of mint, which is often present in Graham's wines. In the background, there are also some attractive, bright tropical fruit notes. Typically Graham's on the palate with sumptuous ripe black fruit flavors combining with hints of kirsch. The fine-grained tannins give the wine balance and structure, whilst good acidity underscores the wine's freshness.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.7 g/l tartaric acid

Decanting: Not Required

UPC: 094799010401

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This company meets the
highest standards of social
and environmental impact

Corporation