

W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820  
PORTO



# LATE BOTTLED VINTAGE PORT 2018

## THE WINE

This 2018 Late Bottled Vintage Port was produced from grapes sourced from Graham's four vineyard estates located in various prime sites in the mountainous Douro Valley. The abundant spring rainfall replenished soil water levels and put an end to one of the longest periods of drought recorded in the Douro. August and September were very hot and dry, and although this reduced the size of the crop, it also favoured very good ripening conditions which were particularly beneficial for the Touriga Franca, a late ripening variety which delivered excellent quality and made a significant contribution to this Graham's LBV.

## 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

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured an even and complete ripening of the berries with good levels of acidity that are reflected in the wines' balance. Yields were very low, but that favored the high quality that the wines from 2018 reveal.

## WINEMAKER

Charles Symington and Bernardo Nápoles

## 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 Franca and Touriga Nacional with smaller contributions of Sousão, Alicante Bouschet as well as Tinta Amarela and Tinta Barroca.

## STORAGE & SERVING

The Graham's 2018 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

The aromatic profile is typically Graham's, with blackcurrant and blackberry and secondary notes of dried mint leaf, eucalyptus, and liquorice. The purity and freshness of the fruit lead to a characteristic floral notes of rock rose (a wildflower which thrives in the Douro). The rich, succulent black fruit flavors are bright and fresh, complemented by layers of cocoa, black plum and hints of white pepper.

## WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 4.55 g/l tartaric acid

Decanting: Not Required

UPC: 094799010401

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