W. & J. GRAHAM'S
ESTABLISHED 1820
PORT

GRAHAM'S LATE BOTTLED VINTAGE 2020

William & John Graham founded Graham's in 1820 and began building its reputation for producing outstanding ports. The quality of Graham's port relies on the finest grapes from four iconic Douro estates: Quinta dos Malvedos, Quinta do Tua, Quinta da Vila Velha, and Quinta do Vale de Malhadas.

@grahams.port.wine

@Grahams_Port

@grahams_port

SYMINGTON
Family Estates

THE WINE

This 2020 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 YEAR

"If the overall rainfall levels for 2020 were reassuring, the temperatures were far from it. We had heat waves in June, August, and September, which registered multi-day spikes above the 30-year average maximum temperatures. According to IPMA, "Instituto Português do Mar e da Atmosfera" ("Portuguese Institute for Sea and Atmosphere"), the period from January to mid-September 2020 was the warmest on record. The good news is that our indigenous varieties are well adapted to hot and dry Douro summers and demonstrate a variety of natural responses to challenging conditions (including reducing berry and bunch sizes and slowing down maturation). The Douro is a low-yielding region even in the bumper years, but 2020 has brought us an especially small crop. Our normal yields per hectare are four times less than many other wine regions. Fortunately, our reward for navigating these challenges has been that the unsettlingly low yields resulted in some incredibly concentrated and dark wines. My first impressions – confirmed by subsequent tastings – were of particularly promising lagares with balanced Baumés. A comparable harvest is 2009, which was also a very dry and hot year, with low yields that nonetheless delivered small quantities of intense, well-structured wines and ports." Charles Symington, Douro, 2020

INFORMATION

Winemaker: Charles Symington, Bernardo Nápoles
Grape Varieties: Principally Touriga Franca and Touriga Nacional with smaller contributions of Sousão, Alicante Bouschet as well as Tinta Amarela and Tinta Barroca.
Alcohol: 20 %
Acidity: 4.30 g/l (tartaric acid)
Baume: 3.70 °
Allergens: Sulphites
Storage: Store upright. Once open the wine will remain fresh for up to 6 weeks.
Serving temperature: 14°C/16°C
Glass: Best served in a reasonably sized port glass or a white wine glass.

TASTING NOTES

Lifted, aromatic floral scents range from rose and orange blossom to honeysuckle and just the faintest trace of mint. Following the initial floral veil, red fruit aromas rise gradually to complement the initial floral impressions. On the palate, intense red fruit flavours form a first wave with tingling, peppery tannins providing a supporting role. Bright acidity offers amazing freshness and vitality.

FOOD PAIRINGS

Graham's 2020 pairs wonderfully with dark chocolate desserts as well as semi-cured and cured cheeses like Cheddar and Manchego.

www.grahams-port.com • www.symington.com • All rights reserved
Document generated on 2025-12-03 19:28:26