

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

98 Points, Wine Advocate, 2013
97 Points, Wine Enthusiast, 2013
97 Points, Wine Spectator, 2014
96 Points, Wine & Spirits, 2013

QUINTA DOS MALVEDOS VINTAGE 2001

THE WINE

Quinta dos Malvedos, one of the Douro's greatest vineyard properties, has always been the heart of Graham's Vintage Port, where most of the grapes are sourced. Over time, Quinta da Vila Velha and Quinta do Vale de Malhadas (both privately owned by a member of the Symington family), as well as Quinta das Lages, have contributed to the Graham's unique style. The latest acquisition, Quinta do Tua, perfectly complements Malvedos and adds a further dimension to Graham's Ports.

HARVEST OVERVIEW

The winter of 2001 will no doubt be remembered for the extraordinary amount of rain that was experienced and the damage caused by the deluge which continued for five months. The Douro in Oporto broke its banks 6 times during this period. In the region itself, roads collapsed, and buildings were irreparably damaged due to subsidence. Bud burst took place in mid-March earlier than usual, due to higher than average temperatures throughout the winter. Extra treatments in the vineyard were required due to the high levels of humidity. Flowering took place in May close to normal dates as vineyard development was slowed down, due to mild weather conditions in early spring. Conditions for flowering were overall good both in the lower lying areas and later in the high lying areas. In mid-June an excessively hot period brought about a significant reduction in crop size. This was mainly due to the recently formed bunches being exposed to this extreme heat in a period where the grapes are particularly sensitive and the amount of shading from the leaves is reduced. This clearly affected mainly lower lying properties. Temperatures throughout the summer were not excessive and useful amounts of rain were experienced throughout July and August, maturation taking place under favorable conditions.

WINEMAKER
Charles Symington

STORAGE & SERVING
Store the bottle horizontally in a dark place with a constant cool temperature, ideally 55°F. The 2004 is beginning to show some of the wonderful characteristics of a bottle matured wine. It can be drunk now but will repay a few more years in your cellar.

Graham's 2001 Quinta dos Malvedos Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse.

TASTING NOTE
Deep ruby color. Excellent depth of fruit combined with glorious floral scents. On the palate, concentrated and fruity flavors balanced by a firm structure. Powerful and rich finish.

WINE SPECIFICATION
Alcohol: 20% vol
Total acidity: 4.16 g/l tartaric acid

Decanting: Recommended

UPC: 094799011057

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Suitable for Vegans