

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

93 Points, Wine Advocate, 2015
92 Points, Wine Spectator, 2016

QUINTA DOS MALVEDOS VINTAGE 2004

THE WINE

For over a century, the wines from Quinta dos Malvedos have formed the backbone for Graham's declared, classic Vintage Ports. Additionally, the vineyard's superior location allows it to produce excellent wines even in non-declared years. Since 1951, these notable wines have been bottled as Single Quinta Vintage Port. Graham's Malvedos Vintage Ports admirably show the Graham's house style with their expressive floral characteristics, opulent black berry fruit flavors and racy flair. They are usually more approachable when young than classic Vintage Ports and therefore make an excellent alternative to the latter while one waits for these to fully mature.

HARVEST OVERVIEW

The 2004 harvest followed an extraordinary viticultural year: October and November 2003 were very wet, followed by an extremely dry start to 2004. Just 5.5 inches of rain, half the ten-year average, fell in Pinhao from January to the end of April. August then saw the highest rainfall for many years, accompanied by relatively low temperatures. As a result, ripening slowed dramatically. September started with unsettled weather that could have caused considerable damage to the grapes. Harvesting began 10 days later than usual. There then followed 25 days of sunshine with temperatures around 86°F every day. No rain fell during the harvest. On the 9th and 10th of October the weather finally broke, but by then most of the grapes were all safely in the wineries.

WINEMAKER

Charles Symington and Henry Shotton.

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.

Suitable for Vegans

TASTING NOTE

A lovely complex nose with excellent sweet and rich fruit aromas such as black cherry, blackcurrant and blackberry. On the palate packed with solid, structured, rich and intense black fruit flavors and an admirably long finish.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.53 g/l tartaric acid

Decanting: Recommended

UPC: 094799011170

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