

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



92 Points, Wine Advocate, 2011  
92 Points, Wine & Spirits, 2008

# QUINTA DOS MALVEDOS VINTAGE 2006

## THE WINE

The consistency of quality of the wines from the Malvedos vineyard is such that in Vintage declarations they form the principal component of Graham's classic Vintage Ports. In most intervening years, the wines from Malvedos merit bottling as standalone wines from a single vineyard: Graham's Quinta dos Malvedos Vintage Port.

## HARVEST OVERVIEW

Good winter rains between December 2005 and April 2006, very welcome after the drought of 2004/5. Spring weather was generally good for budburst and fruit set, though strong winds disrupted fruit set in the higher vineyards. May was the hottest on record for 40 years, and June continued hot, till a freak hailstorm hit the Douro.

July was also unpleasantly hot, the lowest maximum temperature recorded at Vesuvio all month was 99°F. August began cooler and delivered some welcome rain mid-month, but unfortunately turned up the heat again after that, which held into September. Charles set the picking dates at our easternmost vineyards, including Quinta do Vesuvio, for the 11th September. Graham's Malvedos started on the 14th, at Warre's Bom Retiro (in the Rio Torto) harvesting started on the 18th, at Bomfim on the 21st and at Cavadinha on the 25th September. Due to Atlantic hurricanes, we had some unsettled weather during the harvest, but what rainfall occurred was followed, most fortunately, by winds which came through the valley and dried the ripe bunches, so no real harm was done.

## WINEMAKER

Charles Symington & Henry Shotton

## GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro. Traditional Douro grape varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinta Amarela.

## STORAGE & SERVING

Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving, ideally a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts. A very good match with blue cheeses.

Decanting: Recommended

Suitable for Vegans.

UPC: 094799011378

## TASTING NOTE

Very youthful deep purple color for its 13 years of age. On the nose powerful and with great depth of fruit, packed with layers of 'jammy' dark fruits such as cassis and blackberry. On the palate full bodied and well structured, with complex flavors of dark fruits and nuances of black chocolate. Excellent balance combined to ripe and firm tannins lead to a prolonged and stylish finish.

## WINE SPECIFICATION

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

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