

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



## SCORES

94 Points, Wine Enthusiast, 2023  
91 Points, Wine Spectator, 2023  
89 Points, Decanter, 2023

Certified



This company meets the  
highest standards of social  
and environmental impact

Corporation

# QUINTA DOS MALVEDOS VINTAGE 2012

## THE WINE

The Malvedos 2012 is made from selected grapes picked at Graham's original Quinta and from a single exceptional year, in which quantities of fruit were low and the wines achieved an elegant intensity. Quinta dos Malvedos Vintage Port is an expression of the terroir of one of the finest estates in the Douro Valley: the vineyards where Graham's Ports have been made since 1890. Located on the North bank of the Douro River, the property has an ideal Southfacing aspect; while at the same time, the mountainous terrain, with the terraced vineyards hugging the hillside, creates micro-climatic variation across the property. The wines from here are renowned for their balance, elegance and complexity. They incorporate the unique Douro flavors and aromas of the esteva (gum citrus flower) which grows in the wild scrub surrounding the vineyards. The yields in the vineyards at Malvedos were more than 30% lower than many other vineyards in the Douro Valley in 2012. The average yield on the property was just 650g of fruit per vine. All Graham's Vintage Ports are trodden in lagares at the Quinta's small, dedicated winery, below the estate house, adjacent to the river. Graham's usually only releases its Single Quinta Vintage Port after approximately a decade of bottle-maturation in the cellars beneath the Graham's Lodge in Vila Nova de Gaia

## HARVEST OVERVIEW

2012 was the second driest year in the Douro Valley since 1967. As a result the vines produced some of the lowest yields on record. A dry winter in 2011 was followed by drought conditions for most of the summer in the Douro: the 21 year average rainfall at Malvedos is 24in, whereas in 2012 we saw less than 16in. Importantly, though, average temperatures were between 1 and 2°C below average throughout the summer. Malvedos experienced particularly cool nighttime temperatures in comparison to most other years. This allowed the grapes to ripen slowly and evenly, despite being under some hydric stress. This slowed the vines' development cycle throughout the year. This low-yielding year in the Douro was even more pronounced because of the high proportion of older vines on the property, many of them planted in the early 1980s. In 2012, Malvedos had an average yield of just 650g of fruit per vine, 30% less than most other properties in the Douro. The fruit that was produced was therefore wonderfully concentrated.

## WINEMAKER

Charles Symington & Henry Shotton

## GRAPE VARIETIES

Traditional Douro grape varieties: Touriga Franca, Touriga Nacional, with smaller components 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: 094799011415

## TASTING NOTE

A delightfully elegant floral nose, typical of Touriga Franca in the best years. The wine also has aromas of red cherries, liquorice, mint, bergamot and orange blossom, the result of the high proportion of ripe Touriga Nacional in the wine. Also a hint of chocolate from the relatively high proportion of Tinta Amarela. On the palate there is very fine purity of fruit and a velvety texture. This wine has ripe tannins and a well structured minerality, combined with fresh acidity showing through on the well defined finish.

## WINE SPECIFICATION

Alcohol: 20% vol

Total acidity: 4.94 g/l tartaric acid

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