

W. & J.
GRAHAM'S
 ESTABLISHED 1820
 PORTO



SCORES

92 Points, Wine Spectator, 2017
 92 points, Wine Enthusiast, 2017

SIX GRAPES SPECIAL RIVER QUINTAS EDITION

THE WINE

Six Grapes Special River Quintas Edition Port pays homage to the original Six Grapes label that helped make the wine famous so many years ago. We chose two classic riverside vineyard sites for our River Quintas blend, the first being the nineteenth century stone terraces at Graham's Quinta do Tua, which are remarkable for the sheer thickness of their schist walls. The over fifty year-old mixed varietal plantings from this vineyard, typically picked early in the harvest, consistently produce outstanding results, with minimal average yields of 0.65 kg of grapes per vine.

VINTAGE OVERVIEW

We managed to make outstandingly concentrated Ports from this vineyard both in 2014 and in the slightly warmer 2015 harvest. Just downstream at Graham's flagship Quinta dos Malvedos, the Vinha dos Barcos vineyard produced extraordinarily concentrated Touriga Franca grapes picked towards the end of the harvest in 2015. These 32-year-old vines benefit from a very favorable south/south-west aspect, the plentiful exposure to the Douro sun suiting the late-ripening Touriga Franca.

TASTING NOTE

Deep bluish-purple color, as opaque as a young Vintage Port. Aromas of blackberry and cassis with hints of mint and eucalyptus, ending on a note of tar and spice. Concentrated on the palate; dark plum, liquorice and chocolate flavors, balanced by a wonderful fresh acidity and a persistent, taut finish.

WINEMAKER

Charles Symington and Henry Shotton.

PROVENANCE

The blend of Six Grapes Special River Quintas Edition is made up of approximately one third each of wines made from Quinta do Tua's old stone terraces from the 2014 and 2015 vintages, and one-third from the Malvedos Touriga Franca Vinha dos Barcos vineyard made in 2015. The wines were all vinified in the lagares at the Malvedos winery. The three components have married together to produce a wine of great charm and complexity in the best traditions of Graham's.

STORAGE & SERVING

This exceptional Port will delight at the end of a meal, served with rich, nutty or chocolate desserts as well as a variety of cheeses, including blue cheese. Alternatively, it may be enjoyed on its own; it is a dessert in itself. The wine will keep for several weeks after opening and is best served slightly cooled, between 57 and 60°F.

WINE SPECIFICATION

Alcohol: 20% vol
 Total acidity: 4.55 g/l tartaric acid
 Residual Sugar: 66.6 g/l

Decanting: Not Required

UPC: 094799011187