

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

100 Points, Wine & Spirits, 2019
"Top 100 Best Wines of the Year"

100 Points, James Suckling, 2019
99 Points, Wine Advocate 2019
99 points, Decanter, 2019
98 Points, Wine Spectator, 2019

98 Points, Cellar Selection
Wine Enthusiast, 2019

STONE TERRACES VINTAGE PORT 2017

THE WINE

There are few things as satisfying in the world of wine as the bottling of a tiny production drawn from a particular vineyard parcel known to the winemaking team for its outstanding quality and for its very specific characteristics. At Graham's flagship vineyard, Quinta dos Malvedos, the stone terraces that border the estate house have been meticulously groomed since the early 1900s to produce Ports of exceptional concentration and power, using viticultural techniques that have barely changed in over a hundred years.

WINEMAKING

The vinification of such small batches provides a challenge in itself and would scarcely be possible without the flexibility that is provided by Graham's modern lagares at the Malvedos winery, which can be filled to a relatively low level and operated at not much more than 25% of their full capacity when required. This is essential when vinifying what typically amounts to not much more than a few boxes of grapes from each of the Stone Terraces vineyard parcels, with quantities further reduced by rigorous bunch and berry selection and, in 2017, a very low-yielding year. Treading in lagares allows us to maximise extraction from such unusually concentrated grapes. The contributing Stone Terraces vineyard parcels at Malvedos were parcel 37, known as Cardenhos, and parcel 43, called Port Arthur, each of them with little more than 1,300 vines.

WINEMAKER

Charles Symington and Henry Shotton.

TASTING NOTE

Extraordinary scents of orange blossom and rockrose, with notes of pine needles and bergamot in the background. The palate is opulent and seductive, revealing mesmerising concentration and incredible intensity without detracting from the wine's exceptional structure and balance. Very fine acidity provides remarkable freshness, which reflects the cooler east and northeast

Suitable for Vegans

STORAGE & SERVING

After about 10 years of aging in the bottle horizontally in a dark place with a constant cool temperature (55°F). These wines can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.22 g/l tartaric acid
Residual Sugar: 72 g/l

Decanting: Recommended

UPC: 094799011347

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