

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



90 Points, Wine Spectator, 1989

VINTAGE 1980

GRAHAM'S

Founded in 1820 by William and John Graham in Portugal's Douro Valley, for nearly two centuries Graham's has cultivated its reputation as one of the greatest names in Port. The quality of Graham's Port relies on the finest grapes, primarily sourced from five iconic quintas in the Douro Valley: Quinta dos Malvedos, Quinta do Tua, Quinta das Lages and two others, Quinta da Vila Velha and Quinta do Vale de Malhadas, which are privately owned by members of the Symington family.

THE WINE

Declared Vintage Port is only made in the most exceptional years and comprise less than two percent of all Ports produced. Graham's Vintage 1980 wine came primarily from its own Quinta dos Malvedos near Tua and Quinta das Lages in the Rio Torto. Both Quintas are among the best in the upper Douro valley. Graham's also buys grapes from selected farmers in the finest districts. Some of these farmers have been selling their grapes to Graham's for generations.

VINTAGE OVERVIEW

Poor conditions during flowering and fruit-set reduced the crop size. Hot summer conditions proved very positive for ripening. Three days of rain during the harvest complicated matters, but picking took place at the right time and very good wines were made. Sugar readings tended to be rather low due to the variable growing season, however the heat during the vintage ensured a good start to fermentation and wines with plenty of good color were produced.

WINEMAKER Peter Symington

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 54°F and 59°F. After aging in the bottle, vintage ports will throw sediment. Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Pour the wine into a clean and rinsed decanter.

Graham's 1980 Vintage Port pairs wonderfully with chocolate desserts, such as chocolate mousse, creamy blue cheeses like Stilton or Roquefort. As the wine matures it becomes more delicate and is best on its own.

TASTING NOTE

Generally well-balanced, Graham's 1980s are typical examples of Vintage Port with backbone, freshness and plenty of fruit. Notable for their strong color. The best have a depth and structure that places them amongst the finest Vintage Ports of the post-war era.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.5 g/l tartaric acid

UPC: 094799010227