

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



96 Points, Wine Spectator, 2008  
96 Points, Wine Advocate, 1988  
94 Points, James Suckling, 2018

## VINTAGE 1985

### 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

A classic Vintage, with concentrated, rich and potent wines. General declaration. Some wines just beginning to drink. The best need longer and will age very well for decades.

### VINTAGE OVERVIEW

The winter and spring of 1985 was extremely wet, with a cold spell in May, and by June the vines were some three weeks behind normal development. Hot and dry weather in July and August brought development back to normal. The summer-like weather continued from early September right up to the vintage. The fine weather continued into October with a slight drop in temperature and some rain during the night of the 3rd/4th but after a few cooler days the hot, fine weather returned and remained unbroken right to the end of the vintage, with maximum temperatures of 86°F daily.

### WINEMAKER

Peter Symington & Charles 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.

### TASTING NOTE

A very fine Vintage with a superb solid backbone and opulent intense fruit. It is beautifully fresh and assertive in the nose. Elegant and harmonious, this superb wine can be enjoyed now but will continue to improve for many years to come.

### WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 4.13 g/l tartaric acid

UPC: 094799010166