





SCORES

99 Points, James Suckling, 2018 98 Points, Wine Spectator, 2018 97 Points, Wine Enthusiast, 2018 95 Points, Wine Advocate, 2018

VINTAGE PORT 2016

THE WINE

Like most parts of the world, the Douro has not been isolated from the effects of climate change, and unusual weather conditions over recent years have often departed from those typically associated with classic vintage years. Fortunately, in 2016 the stars aligned and the year brought superbly structured and balanced wines, allowing Symington Family Estates to announce a full vintage declaration.

VINTAGE OVERVIEW

After a warm and wet winter that replenished much-needed water reserves in the soil, the weather pattern then reversed, with an unusually cool and wet spring, which delayed flowering and led to some problematic damp conditions in the vineyard in May. Timely interventions however, saw our crop come through unscathed.

TASTING NOTE

Classic expression of the Graham style: concentrated and opulent with layers of fresh, ripe, black fruit flavors. Aromas of mint and eucalyptus with chocolate notes. The Graham 2016 combines superb complexity, structure and balance.

WINEMAKER Charles Symington and Henry Shotton.

PROVENANCE IQuinta dos Malvedos (41%) Quinta do Tua (25%) Quinta do Vale de Malhadas (18%) Quinta da Vila Velha (16%)

GRAPE VARIETIES
Touriga Franca 48%
Touriga Nacional 31%
Sousão 11%
Very old mixed vines 66%
Alicante Bouschet 4%

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: 4.49 g/l tartaric acid

Decanting: Recommended

UPC: 094799011200

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