

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

98 Points, Decanter, 2019
97 Points, James Suckling, 2019
97 Points, Wine Advocate, 2019
97 Points, Wine Spectator, 2019
97 Points, Wine Enthusiast, 2019
93 Points, Wine & Spirits, 2019

VINTAGE PORT 2017

Amidst growing concerns over climate change worldwide, the Douro has seen its fair share of unusual weather patterns in recent years. 2017 in particular was an exceptionally hot and dry year, with 42% less rain falling at Quinta dos Malvedos than the recorded thirty year average. Fortunately, the very hardy and drought resistant Douro varieties were well prepared to face this challenge and responded to the lack of water by devoting their efforts on producing a small but high quality crop with extraordinary concentration.

VINTAGE OVERVIEW

What was also remarkable in 2017 was the timing of the vintage, which started at Malvedos on 28th August, with the vines between two and three weeks ahead of normal, in terms of their vegetative cycle. With such a small crop, only 166 pipes of grapes compared to 252 the year before at Malvedos (one-third less), the vintage was over by September 15th.

TASTING NOTE

The wine is a truly outstanding example of the best that the Douro is capable of producing. Deep purple in colour and with a viscosity that signals a huge concentration, the aromas of blackberry, plum and bergamot leap out of the glass. On the palate there are layers of black fruit with fresh apricot highlights, and an amazingly long and persistent finish.

WINEMAKER

Charles Symington and Henry Shotton.

PROVENANCE:

Quinta dos Malvedos: 58%
Quinta do Tua: 21%
Quinta do Vale de Malhadas: 12%
Quinta da Vila Velha: 9%

GRAPE VARIETIES:

Touriga Franca: 47%
Touriga Nacional: 35%
Sousão: 11%
Old mixed vines (eld blend): 7%

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: 4.40 g/l tartaric acid
Residual sugar: 70.2g/l

Decanting: Recommended

UPC: 094799011309

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Corporation

This company meets the highest standards of social and environmental impact