

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

96 Points, Wine Spectator, 2023
94 Points, James Suckling, 2023
94 Points, Wine Advocate, 2022

VINTAGE PORT 2020

The Graham's 2020 Bicentenary Edition Vintage Port is an exceptional bottling. It is drawn from high altitude and north-west facing vines across three of Graham's four estates – Quinta dos Malvedos, Quinta da Vila Velha, and Quinta do Tua. Typically, a Graham's Vintage Port blend also comprises Quinta do Vale de Malhadas, a fourth property, far upriver in the remote Douro Superior.

VINTAGE OVERVIEW

2020 was the smallest vintage this century with exceptionally low yields. It was also a very early harvest, starting at Malvedos on September 1st (mid-September is closer to normal). Grape varieties which normally ripen sequentially in the Douro over a period of five weeks (meaning they are mostly picked and vinified separately) were all stacked together ready for picking almost at the same time. Whilst this posed quite a few manpower and other logistical challenges, it also provided us with new opportunities. The Touriga Nacional and the Touriga Franca are usually at opposite ends of the ripening spectrum and habitually have at least a two-to-three-week interval between pickings. However, in 2020 both ripened in unison, and this meant we were able to co-ferment the Nacional and the Franca, which resulted in some very interesting and excellent wines.

TASTING NOTE

This wine reveals extraordinary aromatic scope, ranging from exotic açai berry fruit and typical traces of mint which are very much a Malvedos hallmark. There are also suggestions of fresh pine and orange blossom, delivering a sensation of great freshness. On the palate there are layers of bright, concentrated black fruits (blackcurrant and blackberry) wrapped in a seductive robe of opulence and charm. Quite irresistible.

WINEMAKER

Charles Symington and Henry Shotton.

PROVENANCE:

Quinta dos Malvedos: 55%
Quinta da Vila Velha: 25%
Quinta do Tua: 20%

GRAPE VARIETIES:

Touriga Franca: 40%
Touriga Nacional: 25%
Sousão: 22%
Old mixed vines (field blend): 7%
Alicante Bouschet: 6%

Bottled May 2022

50 9L cases Imported

Suitable for Vegans.

STORAGE & SERVING

These wines can be drunk young for a more fruit driven style, but will also age superbly over the decades to come. Best to store the bottle horizontally in a dark place with a constant cool temperature (55°F).

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.50 g/l tartaric acid
Residual sugar: 70.2g/l

Decanting: Recommended

UPC: 094799011439

Certified



This company meets the highest standards of social and environmental impact

Corporation