

## 2014 LATE BOTTLED VINTAGE PORT

### THE WINE

Manuel Rocha, fourth generation taster and blender, worked closely with Charles Symington, head winemaker, to assess the finest wines made in 2014. The year was characterized by a relatively cool summer, which brought out the best in the Touriga Nacional and Sousão, particularly from the Malvedos and Tua vineyards. They chose these as the two principal component varieties for this wine; the floral aromas of rock rose and compact black fruit flavours of the Touriga Nacional are perfectly balanced by the freshness and spice contributed by the Sousão. Smaller contributions were made by other varieties from the other vineyards traditionally supplying Graham's: Quinta da Vila Velha and Quinta do Vale de Malhadas. The grapes were trodden in the modern lagares at the small Malvedos winery.

### HARVEST OVERVIEW

A cooler than usual summer, with temperatures for July and August 1.2°C below the mean, contributed to good acidity levels, balancing the high sugar graduations. The vintage started relatively early, from the first week of September, due to the advanced ripening cycle. Some untimely rainfall arrived towards the end of that first week and this meant reviewing the picking schedule to allow the finest grape varieties more time on the vines to dry off completely. Fortunately, we were able to pick the best Touriga Nacional and Sousão vineyards before more persistent rain began to come down from the middle of the month. One of the most surprising aspects of the vintage was the pockets of the Douro (like Malvedos and Tua) that were much less affected by the rain, highlighting the region's great diversity of microclimates.

Charles Symington, Douro, October 2014

### WINEMAKERS

Charles Symington and Henry Shotton.

### TASTING NOTE

Graham's 2014 LBV has an intense deep red colour. The wine has distinctive floral aromatics of violets and rock rose, which reflect the importance of the Touriga Nacional variety in the wine's composition. In the mouth, compact, ripe black fruit flavours marry with fresh, spicy notes from the Sousão. The finish is typically Graham with the signature balance between complexity and elegance.

### PROVENANCE · GRAPE VARIETIES

Principally from Graham's Quinta dos Malvedos and Quinta do Tua vineyards, with smaller components from Vila Velha and Vale de Malhadas, two further properties which regularly contribute to the Graham's Late Bottled Vintage blend. Grape Varieties: Principally Touriga Nacional and Sousão, but also with contributions from Tinta Amarela, Tinta Barroca and Touriga Franca.

### STORAGE & SERVING

This wine was matured in wood in the Graham's 1890 lodge for five years prior to being bottled ready for drinking. Late Bottled Vintages, as the term implies, are bottled later than classic Vintage Ports (the latter after two years). The Graham's 2014 can be enjoyed anytime and pairs wonderfully with dark chocolate desserts as well as semi-cured and cured cheeses like Cheddar and Manchego. Once open, the wine will keep in good condition for several weeks.

### WINE SPECIFICATION

Alcohol: 20% vol.  
Total acidity: 4.8 g/L (tartaric acid)  
Baumé: 3.7°  
PH: 4.8  
Allergy advice: Contains sulphites

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.