

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 a member of the Symington family.

2012 LATE BOTTLED VINTAGE PORT

THE WINE

In the spring following the 2012 vintage, Charles Symington began to select some of the year's finest wine lots and earmark them for the Graham's 2012 Late Bottled Vintage blend. The component wines were then set aside and reserved for ageing for up to six years in seasoned wood in the company's historic 1890 Lodge in Vila Nova de Gaia. Charles and his tasters worked closely with the cellar masters to follow the progress of the wines in the lodge to make the final selection for the Graham's 2012 Late Bottled Vintage Port. The wine began to be bottled from early 2017.

HARVEST OVERVIEW

Graham's five mountain vineyards experienced exceptionally dry conditions in 2012. However, the Douro's resilient indigenous grape varieties, combined with the experience and knowledge of head winemaker, Charles Symington, and viticulturist, Pedro Leal da Costa, allowed small quantities of very fine Port to be made. With half the average annual rainfall in the Douro Valley, vineyard yields at Graham's Quintas were reduced by up to 50% but resulted in deep, concentrated wines of very high quality. The hand picked grapes arrived at the Malvedos winery in very fine condition. The quality of the fruit enabled Charles Symington, head winemaker, and Henry Shotton, Malvedos winemaker, to make some very good wines. The grapes were trodden in the quinta's modern *lagares*.

WINEMAKERS

Charles Symington and Viticulture Manager Pedro L Costa

TASTING NOTE

Produced in the style of Graham's great Vintage Ports, Graham's 2012 LBV has a near opaque purple colour with vibrant aromas of blackberry and dark cherry as well as hints of freshly picked mint. Full-bodied with brambly fruit flavours, this wine shows Graham's signature complexity and elegance in perfect balance.

PROVENANCE · GRAPE VARIETIES

The Malvedos, Tua, Vila Velha, Vale de Malhadas and Lages vineyards. Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinta Amarela.

STORAGE & SERVING

Graham's 2012 LBV can be enjoyed anytime and pairs wonderfully with dark chocolate desserts and hard cheeses like mature Cheddar or even a goat's cheese.

WINE SPECIFICATION

Alcohol: 20% vol. Total acidity: 4.2 g/L (tartaric acid) Baumé: 3.6°