

## WINE DESCRIPTION

# GRAHAM'S 2004 QUINTA DOS MALVEDOS VINTAGE PORT

## GRAHAM'S

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 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. Located in the heart of the Upper Douro Valley, all of these quintas enjoy the hot and dry microclimate and unique schist soil only found in this region. Together these two factors provide perfect conditions for both the growth and optimum ripening of the grapes.



## QUINTA DOS MALVEDOS

Quinta dos Malvedos is situated on the north bank of the Douro River, a short distance from the mouth of the river Tua, between Pinhão and the Valeira dam. Located in the Upper Douro region, the vineyards at Quinta dos Malvedos are mostly south facing ensuring prolonged solar exposure and excellent ripening of the grapes despite localised microclimates created by the natural undulations of the valley. Height above sea level in the Quinta varies from 130m to 350m, with a 15-year annual average rainfall of 606mm.

The vineyard produces rich and complex full-bodied wines with floral characteristics of eucalyptus and mint, and soft violet overtones when young. Malvedos Vintage Ports are bottled and aged in Graham's cellars in Vila Nova de Gaia and not released until ready to enjoy, around ten years after harvest.

## THE VITICULTURAL YEAR

The 2004 harvest followed an extraordinary viticultural year: October and November 2003 were very wet followed by an extremely dry start to 2004. Just 147mm of rain, half the ten-year average, fell in Pinhão from January to the end of April. August then saw the highest rainfall for many years, accompanied by relatively low temperatures. As a result ripening slowed dramatically. September started with unsettled weather that could have caused considerable damage to the grapes. Harvesting began 10 days later than usual. There then followed 25 days of sunshine with temperatures around 30°C every day. No rain fell during the harvest. On the 9th and 10th of October the weather finally broke, but by then most of the grapes were all safely in the wineries.

## VINTAGE OVERVIEW

2004 was an unusual Vintage. Rarely has a vintage hung in the balance. The rain in early August was incredibly important, as was the perfect weather throughout the picking. These two key factors allowed some excellent Vintage Ports to be produced.

## FAMILY COMMENTS

"The grapes were in very good condition; Baumés were above average at about 13°. Touriga Franca and Touriga Nacional gave lower than average yields but showed fine concentrated musts. The Roriz and Barroca performed particularly well, the latter giving good yields as it was picked first, while the other varieties became more concentrated during the warm September weather. Yields in the Douro were low as usual, 1.68 kgs per vine for Touriga Franca and as low as 0.49 kgs for the old vines."  
Charles Symington, October 2004

## TASTING NOTES

Graham's 2004 Quinta dos Malvedos Vintage Port has a black/purple colour.

A lovely complex nose with excellent sweet and rich fruit aromas such as black cherry, black currant and blackberry.

On the palate packed with solid, structured, rich and intense black fruit flavours and an admirably long finish.

## WINE SPECIFICATIONS

Alcohol by Volume: 20% v/v (20°C)  
Total Acidity: 4.35 g/l tartaric acid  
Baumé: 3.9

## FOOD PAIRING SUGGESTION AND SERVING

Graham's 2004 Quinta dos Malvedos Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse, but it can also be enjoyed on its own, providing a memorable moment in the company of good friends.

## REVIEWS & AWARDS

Since 2012, Graham's 2004 Quinta dos Malvedos Vintage Port has been awarded:

- 1 Trophy, 1 Gold and 2 Silver medals: International Wine Challenge.
- 1 Trophy, 1 Gold and 2 Silver medals: Decanter World Wine Awards.
- 1 Gold Outstanding medals: International Wine & Spirit Competition.

## LINKS & INFORMATION

Main Site: [www.grahams-port.com](http://www.grahams-port.com)

Facebook: [facebook.com/grahams.port.wine](https://facebook.com/grahams.port.wine)

Blog: [blog.grahams-port.com](http://blog.grahams-port.com)