

## SIX GRAPES SPECIAL RIVER QUINTAS EDITION



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.



### THE WINE

Six Grapes Special 'River Quintas' Edition Port pays homage to the original Six Grapes label that helped make the wine famous so many years ago. We chose two classic riverside vineyard sites for our 'River Quintas' blend, the first being the nineteenth century stone terraces at Graham's Quinta do Tua, which are remarkable for the sheer thickness of their schist walls. The over fifty year-old mixed varietal plantings from this vineyard, typically picked early in the harvest, consistently produce outstanding results, with minimal average yields of 0.65 kg of grapes per vine. We managed to make outstandingly concentrated Ports from this vineyard both in 2014 and in the slightly warmer 2015 harvest. Just downstream at Graham's flagship Quinta dos Malvedos, the 'Vinha dos Barcos' vineyard produced extraordinarily concentrated Touriga Franca grapes picked towards the end of the harvest in 2015. These 32-year-old vines benefit from a very favourable south/south-west aspect, the plentiful exposure to the Douro sun suiting the late-ripening Touriga Franca.

### WINEMAKERS

Charles Symington and Henry Shotton

### PROVENANCE & GRAPE VARIETIES

The blend of Six Grapes Special 'River Quintas' Edition is made up of approximately one third each of wines made from Quinta do Tua's old stone terraces from the 2014 and 2015 vintages, and one-third from the Malvedos Touriga Franca 'Vinha dos Barcos' vineyard made in 2015. The wines were all vinified in the lagares at the Malvedos winery. The three components have married together to produce a wine of great charm and complexity in the best traditions of Graham's.

### STORAGE & SERVING

This exceptional Port will delight at the end of a meal, served with rich, nutty or chocolate desserts as well as a variety of cheeses, including blue cheese. Alternatively, it may be enjoyed on its own; it is a dessert in itself. The wine will keep for several weeks after opening and is best served slightly cooled, between 16 and 18°C.

### TASTING NOTE

Deep bluish-purple colour, as opaque as a young Vintage Port. Aromas of blackberry and cassis with hints of mint and eucalyptus, ending on a note of tar and spice. Concentrated on the palate; dark plum, liquorice and chocolate flavours, balanced by a wonderful fresh acidity and a persistent, taut finish.

### WINE SPECIFICATION

Alcohol: 20% (v/v 20°C)  
Total Acidity: 4.55 g/L (tartaric acid)  
Baumé: 3.7

