

## 2015 LATE BOTTLED VINTAGE PORT



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

The 2015 Late Bottled Vintage Port is a commemorative edition, bottled in 2020, the year which marks Graham's bicentenary (1820-2020). The 2015 LBV was produced from grapes sourced from four of Graham's vineyards located in various prime sites in the mountainous Douro Valley. Charles Symington, Graham's head winemaker, made this entry in his 2015 vintage logbook: *'Patience, playing the waiting game, were key during the 2015 harvest in the Douro.'* *The confidence and flexibility to revise our picking schedule on an almost daily basis ensured that each grape variety delivered its full potential. Fully ripened berries with balanced maturations were the reward for correctly reading the signs in our vineyards.'*

### YEAR AND HARVEST OVERVIEW

Abundant rainfall at the start of the viticultural year (from November 2014) contributed to the replenishment of soil water reserves. This was crucial due to the very dry winter, spring and summer that followed. Fortunately, what little rain there was came at the right time, in May, and helped to sustain the vines during the very hot and dry months of June and July. August days and nights were relatively cool, encouraging balanced maturations and proving decisive in preserving the natural acidity in the berries. As the vintage began, the crop was in very fine condition and some timely mid-September rain benefited the final stages of ripening. One of the most reliable barometers of a very good year – the fine condition of the Touriga Franca – was in evidence and this variety made up a substantial component of the Graham's 2015 Late Bottle Vintage.

*Charles Symington, Douro, October 2015*

### WINEMAKERS

Charles Symington and Henry Shotton

chocolate desserts as well as semi-cured and cured cheeses like Cheddar and Manchego. No need to decant. Once open, the wine will remain fresh for up to six weeks.

### PROVENANCE · GRAPE VARIETIES

Principally from Graham's Quinta dos Malvedos and Quinta do Tua vineyards, with contributions 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 Touriga Franca with a smaller contribution of Sousão as well as Tinta Amarela and Tinta Barroca.

### TASTING NOTE

Graham's 2015 LBV has a deep red-black colour. The wine brims with bright aromas of blackberries and liquorice, with background notes of rock rose and mint that are typical of the Touriga Franca, a variety that excelled in 2015. On the palate the wine is full and compact with a plummy, succulent texture that is balanced by the lively freshness and spice element provided by the Sousão.

*Symington tasting room, Autumn 2019*

### STORAGE · SERVING · FOOD PAIRING

This wine was matured in large oak barrels at 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 2015 LBV pairs wonderfully with dark

### WINE SPECIFICATION

Alcohol: 20% vol (20°C)  
Total acidity: 4.74 g/l tartaric acid  
Baumé: 3.8  
pH: 3.57  
Allergy advice: Contains sulphites