

## 1996 QUINTA DOS MALVEDOS VINTAGE PORT



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for 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 consistency of quality of the wines from Malvedos is such that in Vintage declarations they form the principal component of Graham's classic Vintage Ports, complemented by wines from Graham's other vineyards. In most intervening years, the wines from Malvedos merit bottling as standalone wines from this single vineyard: Graham's Quinta dos Malvedos Vintage Port.

### HARVEST OVERVIEW

Rainfall for the complete agricultural year was a useful 698 mm, which is comfortably above the annual average. This encouraged vigorous development during the vines' early growth stages and culminated in good flowering and fruit set. Despite a mild and humid spring, there was little incidence of disease and the good conditions set the scene for a large, healthy crop. The summer had more moderate temperatures than normal, which was a good thing because this acted as a counterpoint to the total absence of rain between June and August. The maturation cycle was slowed by the cooler seasonal conditions, but this allowed for uniform, even ripening of the grapes and led to a fairly late vintage, which started on September 23<sup>rd</sup>. The vintage only finished on October 11<sup>th</sup> to allow the Touriga Franca to ripen fully and this variety produced the best wines of the harvest. The wines are very aromatic and fresh.

Charles Symington, Douro, October 1996

### WINEMAKERS

Peter and Charles Symington

### PROVENANCE & GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro.  
Grape varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinta Amarela.

### STORAGE · SERVING FOOD PAIRING

Store the bottle horizontally, ideally in a cool place with a constant temperature.  
Decant before serving, preferably a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts.  
A very good match with blue cheeses.

### TASTING NOTE

Beautifully floral, combining roses and rock rose (a Douro wildflower) and soft traces of mint. Also, some very attractive toffee, candied aromas – focused and bright. Complex and developed on the palate, combining richness and opulence with excellent refinement and finesse – silky smooth. Further flavours hint at chocolate, mocha and, in the aftertaste, there are light traces of mint and tea. Ready to drink now and until about 2030, to enjoy at its best.

*Symington tasting room, Autumn 2023*

### WINE SPECIFICATION

Alcohol: 20% vol.  
Total acidity: 4.50 g/L (tartaric acid)  
Baumé: 3.50°  
pH: 3.75  
Allergy information: Contains sulphites  
Compatible with vegetarian and vegan diets