

2014 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. In the buildup to the 2014 harvest, towards late August/early September, maturation studies were showing good, steady development, and due to the relatively cool summer, levels of acidity were well balanced with the grape sugars. Halfway through the harvest unsettled weather presented some challenges but by then some of the finest parcels of Touriga Nacional had been picked and this was to become the centrepiece of the Malvedos 2014 Quinta Vintage.

HARVEST OVERVIEW

We started picking at Malvedos on September 11th, a few days later than planned because of some rain that drove us to defer the vintage starting date. In the event only 4 mm fell at Malvedos and we then enjoyed several days of clear, dry weather, which prompted us to pick some of our most prized vineyard parcels at the Quinta on the 15th: the 'Port Arthur' and *Cardenhas* vineyards, largely made up of Touriga Nacional, which was to prove the star variety of the year. The beautifully ripened Touriga Nacional grapes from these two parcels showed superb Baumé readings of 14.5° (reminiscent of the great 2011) and were all safely inside the Malvedos winery just as the rain made an appearance. We delayed picking our remaining Touriga Nacional for a few more days, and this proved a good decision as we were blessed with some very fine warm days (28-30°C) which combined with useful windy conditions that helped dry the grapes.

Charles Symington, Douro, October 2014

WINEMAKERS

Charles Symington
Henry Shotton

PROVENANCE & GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro.
Varieties: Predominantly Touriga Nacional, with Sousão making a sizeable contribution.

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

The Malvedos 2014 offers scents of *Esteva* (rockrose – a wildflower common in the Douro), blackberry and mint. On the palate, black fruits and liquorice come to the fore with underlying polished tannins. A multi-layered wine of great complexity and pedigree, showing impressive balance. The 2014 Malvedos Vintage Port reflects the superb quality of the Touriga Nacional, with its vibrant aromas of violets and compact black fruit flavours. The freshness provided by the acidity of the Sousão, which made an important contribution, balances this wine beautifully.

Symington tasting room, Winter 2017

WINE SPECIFICATION

Alcohol: 20% vol.
Total acidity: 5.02 g/L (tartaric acid)
Baumé: 3.7°
pH: 3.64
Residual sugar: 103 g/L
Allergy information: Contains sulphites
Compatible with vegetarian and vegan diets