

LATE BOTTLED VINTAGE 2011

GRAHAM'S

Founded in 1820 by William and John Graham in Portugal's Douro Valley, 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 members 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. Together these two factors provide perfect conditions for both the growth and optimum ripening of the grapes.



GRAHAM'S 2011 LATE BOTTLED VINTAGE

Graham's 2011 Late Bottled Vintage Port (LBV) is a superb wine selected from the finest production of what was a spectacular year. Whereas Vintage Port spends two years in casks before bottle maturing, LBV is matured in seasoned oak and then bottled at between four and six years of age; hence the term, 'late bottled'. Its ageing process encourages the wine's development, and as such, at the time of bottling it is ready to drink without the need for decanting. Graham's 2011 LBV is both a reflection of a great year in the Douro and of the people who contributed to the making of the wine in the vineyard, winery, and tasting room, as well as the Graham's Lodge where it ages since shortly after the harvest. Charles Symington, Graham's head winemaker, and Henry Shotton, Quinta dos Malvedos' resident winemaker, personally selected each lot of Graham's 2011 LBV for bottling.

THE VITICULTURAL YEAR

2011 will always be remembered as a year of outstanding quality. Winter rainfall was significantly above average, and the year was warmer than usual. Some needed August rain was welcomed before the beginning of a five-week harvest under blue skies with not a drop of rain. All of Graham's grapes were brought into the winery in perfect conditions.

TASTING NOTES

Graham's 2011 LBV has a deep opaque ruby colour.

On the nose it is brimming with layers of dark fruits combined with floral hints of fresh mint.

On the palate it is full-bodied with flavours of cassis and demonstrates Graham's unique complexity, balance of power and finesse, and long and firm finish.

Symington Tasting Room, 2016

FOOD PAIRING SUGGESTION AND SERVING

Graham's 2011 LBV can be enjoyed anytime and pairs wonderfully with dark chocolate desserts and hard cheeses like mature Cheddar or even a goat's cheese.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)

Total acidity: 4.40 g/l tartaric acid

Baumé: 3.7

REVIEWS & AWARDS

Like all Graham's premium Ports, Graham's LBV have a strong history of accolades.

Graham's LBV 2011 has been awarded:

- Silver Outstanding: International Wine & Spirit Competition 2016
- Silver: International Wine Challenge 2016
- 90 POINTS
Wine Spectator, August 2016

"A fruity style, with concentrated flavors of dark cherry, plum tart and crushed violet, supported by fresh acidity. Chocolate and licorice details show on the finish."

Kim Marcus, Wine Spectator, August 2016

LINKS & INFORMATION

Main Site: www.grahams-port.com

Facebook: facebook.com/grahams.port.wine

Blog: blog.grahams-port.com