

1992 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

The 1992 growing cycle was marked by near drought conditions that prevailed during the winter months. Fortunately, spring rainfall was fractionally above average, and this favoured good flowering, which took place under ideal weather conditions. No rain at all was recorded in July, but just as the vines were beginning to show signs of hydric stress, some welcome rainstorms arrived on August 7th and 8th, followed by further steady rain during three days at the end of the month, culminating in the highest August rainfall for many years. This transformed the grapes, advancing sugar readings and phenolic ripening. Yields are significantly down on the previous vintage, but some very good wines have been made, with the fermentations showing excellent colour and fine aromas.

Peter Symington, Douro, October 1992

WINEMAKER

Peter 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

Woodland aromas, conveying subtle, fragrant pine resin notes as well as eucalyptus and mint, broadening to rose garden and cassis scents. Beautifully textured on the palate with developed fruit preserve flavours, peppery spice and fine-grained tannins underpinning the structure. Very refined, sophisticated, classy, and elegant. Absolutely perfect drinking now – quite irresistible.

Symington tasting room, Autumn 2023

WINE SPECIFICATION

Alcohol: 20% vol.
Total acidity: 4.50 g/L (tartaric acid)
Baumé: 3.40°
pH: 3.65
Allergy information: Contains sulphites
Compatible with vegetarian and vegan diets