

2010 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 the Malvedos vineyard 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. Charles Symington, Graham's head winemaker wrote in his 2010 harvest report: 'This was quite a challenging year for us, but with a good outcome because of the very good performance of the Touriga Nacional, which together with the Tinta Barroca in particular, achieved perfect Baumés and good phenolic development.'

HARVEST OVERVIEW

Following three consecutive years of drought, the winter of 2010 resembled a deluge at times with well above-average rainfall and very cold conditions that brought frequent snowfalls to the Douro. At Malvedos, 950 mm of rain was recorded (the 30-year-average is 600mm), which served to generously replenish the depleted water tables. The cold, wet weather delayed bud-break by ten days but the very warm spring brought excellent conditions for flowering and fruit-set. The wet winter proved a blessing due to the summer extremes experienced; July and August were not only hotter than usual, but also exceptionally dry, without a single drop of rain. Owing to the delayed cycle, the vintage at Malvedos started about a week later than usual, on September 20th. We held back on picking the Touriga Nacional to allow it to ripen fully. This was a good call and our patience was vindicated by the Nacional musts, which were well balanced, with good colour and tannins. They produced structured wines with very elegant aromas.

Charles Symington, Douro, October 2010

WINEMAKERS

Charles Symington, Henry Shotton

PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro.
Varieties: Principally Touriga Nacional, with smaller components of Tinta Barroca, Tinta Roriz and Tinta Amarela.

STORAGE & SERVING

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

Deep crimson centre with a hint of age showing in the mauve-hued rims. Bright, fresh aromas of ripe red and black fruits are underscored by the typical Malvedos mint-eucalyptus notes, with subtle hints of dark chocolate in the background. On the palate the wine is rich and broad, showing peppery spice and concentrated blackberry flavours, laced with layers of mint and bittersweet chocolate. Slightly less opulent than some years from Malvedos, but nonetheless beautifully structured and balanced.

Symington tasting room, Autumn 2020

WINE SPECIFICATION

Alcohol: 20% vol (20°C)
Total acidity: 4.94 g/l tartaric acid
Baumé: 3.9°
pH: 3.73
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets