GRAHAM'S LATE BOTTLED VINTAGE 2021



William & John Graham founded Graham's in 1820 and began building its reputation for producing outstanding ports. The quality of Graham's port relies on the finest grapes from four iconic Douro estates: Quinta dos Malvedos, Quinta do Tua, Quinta da Vila Velha, and Quinta do Vale de Malhadas.

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THE WINE

Graham's Late Bottled Vintage Port is a wonderful expression of a single year, showcasing the vibrant character of our LBV style. All the grapes are sourced from our own vineyards at Quinta dos Malvedos, Quinta do Tua, Quinta da Vila Velha, and Quinta do Vale de Malhadas. The grapes selected for the LBV blend are of the highest quality – often from the same vineyard plots that are used for our 'Classic' or 'Quinta' Vintage Ports.

THE YEAR

"After a succession of very hot, dry years in the Douro, 2021 was one of the coolest growing seasons in recent times. Moderate summer conditions encouraged slower, more gradual ripening, while cool nights gave us excellent natural acidity and depth of colour. Despite yields being slightly below the long-term average, production was comfortably above 2020, and the resulting wines – restrained yet serious, with great colour, concentration, and purity of expression – are a true reflection of the year."
Charles Symington, 4th generation, Douro, 2021

INFORMATION

Winemaker: Charles Symington, Bernardo Nápoles
Year of Bottling: 2026
Grape Varieties: The wine is made up of 40% Touriga Nacional, 30% Touriga Franca, 20% Alicante Bouschet, and 10% Souzão.
Alcohol: 20 %
Acidity: 4.4 g/l (tartaric acid)
Baume: 3.70 °
Allergens: Sulphites
Storage: Store upright. We recommend serving Graham's LBV lightly chilled. There is no need to decant, and once opened, the wine will stay fresh for up to six weeks.
Serving temperature: 14°C/16°C
Glass: Best served in a reasonably sized port glass or a white wine glass.

TASTING NOTES

Gorgeous floral aromas of rockrose, with hints of pine and eucalyptus, interwoven with pure, bright blackberry and blackcurrant notes. Full-bodied and mouthwatering with brambly fruit underpinned by fresh acidity and rounded tannins, creating a lovely, velvety structure with impressive poise.

FOOD PAIRINGS

Graham's 2021 LBV is full-bodied with remarkable balance and structure, making it an ideal port to enjoy with food. Its sumptuous ripe black fruit flavours pair particularly well with: dark chocolate desserts and mature cheeses.

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