

# GRAHAM'S 2005 LATE BOTTLED VINTAGE



## GRAHAM'S

Graham's wines come primarily from its own Quinta dos Malvedos, Quinta do Tua and Quinta das Lages in the Rio Torto. Two others, privately owned by a member of the Symington family, Quinta da Vila Velha and Quinta do Vale de Malhadas, also supply Graham with finest quality grapes. All five Quintas are among the best in the upper Douro valley. Graham's also buys grapes from selected farmers in the finest districts. Some of these farmers have been selling their grapes to Graham's for generations.

## GRAHAM'S LATE BOTTLED VINTAGE

Graham's 2005 Late Bottled Vintage, like Vintage Port, is a wine of a single year but it is not a "declared" Vintage Port. Whereas Vintage Port spends only two years in casks and then matures in bottle, LBV is aged in casks and then bottled with a light filtration at between four and six years old. At the time of bottling it has completed its maturation and is ready for drinking without the need for decanting.

Graham's has always been renowned for producing outstanding Ports. Its Late Bottled Vintage Port is the leading premium LBV in the UK.



## Tasting Notes

Graham's LBV 2005 has an intense and deep impenetrable ruby colour. The nose has great complexity, combining vibrant youthful aromas of jammy red fruits such as raspberries with hints of peppery spice. On the palate rich and full-bodied, with concentrated flavours of wild berries and nuances of black chocolate balanced by well structured tannins, leading to a long, firm finish.

## Food pairing suggestion and serving

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

## Contemporary Family Comments

"2005 has proved once again the amazing ability of the vine to overcome very tough conditions. It was astonishing to see the small green berries fill out, turn dark red and ripen with such limited moisture in the soil. Nature was very kind to us with rain on the 6th and 9th, followed by a succession of beautiful sunny days. We are confident that some very interesting and very good Ports will have been made in the Douro this year."

Charles Symington, October 2005

## Wine Specifications

**Alcohol: 20% vol (20°C)**

**Total acidity: 4.4 g/l tartaric acid**

**Baumé: 3.7**

## Reviews & Awards

### SILVER MEDAL

**International Wine Challenge 2010**

**International Wine & Spirit Competition 2010**

**Decanter World Wine Awards 2010**

*"Rating Portugal's producers of Port... Graham 5 STAR \*\*\*\*\* (Outstanding)"*

Robert Parker, Wine Buying Guide, 2003

*"Superb, sweetly fruity vintage wines, among the best..., while the LBV is perhaps the best non-traditional version".*

Susan Keevil/Susy Atkins, Which? Wine Guide 2003

*"Graham - One of the greatest names in Port..."*

Hugh Johnson, Hugh Johnson's Pocket Wine Book