

WINE DESCRIPTION

QUARLES HARRIS 1980 VINTAGE PORT



QUARLES HARRIS PORT

Quarles Harris is one of the oldest Port Houses, being established in 1680, and, over three centuries, has built an outstanding reputation for the quality of its Ports. The company is owned by the Symington family, who through over a century of close involvement in the business, have ensured that tradition and expertise is passed from generation to generation thus maintaining the excellent reputation of Quarles Harris.

Quarles Harris Ports are drawn from vineyards in the Rio Torto and Pinhão valleys of the Upper Douro where Quarles Harris have been making and buying wines from farmers for centuries. In some of these Quintas the wine continues to be made by the time honoured traditional method of foot treading in granite "lagares" which produces first class Port. This enviable position is reflected in the excellent quality and consistency of the style evident in Quarles Harris.

Tasting Notes

Garnet red colour, with an elegant nose of wild berries, mint and a hint of chocolate. On the palate showing firmness and a balanced structure, combined with a long finish. The wine is showing excellent bottle age characteristics and is now drinking well.

The Viticultural Year

Poor conditions during flowering and fruit-set reduced the crop size. Hot summer conditions proved very positive for ripening. Three days of rain during the harvest complicated matters, but if picking took place at the right time, very good wines were made.

Reviews & Awards

"...plummy; sweet, slightly chocolatey, figgy nose and taste. Fragrant."

Michael Broadbent, *Vintage Wine*, Published 2002

"Deep black colour, stewed, extractive nose and lovely fleshy fruit, ripe tannins, hint of bitter chocolate."

Richard Mayson, *WINE*, December 2001

"1980 wasn't one of the great vintages in the Douro, but many of the wines it produced are drinking beautifully now. This is very Portuguese in character – a wine with sweet, mellow, fig and date-like flavours and fire in its belly."

Tim Atkin, *Observer Magazine*, 23rd September 2001

"Another well-crafted, firm wine...with focused aromas of violets and perfume... medium tannins and racy, lean fruit flavors."

James Suckling, *Vintage Port*, Published 1990

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than twice. In 2003, his son Charles won the same award.

Vintage Overview

1980 has always been a much underrated year. In fact, the good 1980 wines are excellent and are a real bargain at auction.

Contemporary Family Comments

"Yields were surprisingly high... temperatures were high and some lagares had to be drawn off before repisa (re-treading) when they approached 30°C... colour seemed excellent and the musts smelt fresh and attractive... reminded one of 1977. From a quality point of view the prospects are excellent, and a good stock of young, good quality Port is now in existence."

Michael Symington
October 1980

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 4.05 g/l tartaric acid

Baumé: 2.9

