TINDAL
WINE MERCHANTS

Vale do Bomfim, Douro White, Dow's

Douro Valley, Portugal



Product code	DW44ZZWC
Grapes	Viosinho, Rabigato, Gouveio, Arinto.
Country	Portugal
ABV%	12.5
Case Size	12
Closure Style	Cork
Producer	
Vintage	2025

Vegan Vegetarian

W DOW OPORTO
ESTABLISHED 1798
DOW'S
PORT

Producer

Dow's is one of the Douro's great historic Port houses, its modern identity forged when James R. Dow merged his company with Silva & Cosens in 1877, creating a shipper renowned for powerful, long-lived Vintage Ports. In 1912 the Symington family became custodians of Dow's vineyards and lodges, working alongside the Warre family until becoming sole owners in 1961. Across generations they have shaped the character of Dow's through Quinta do Bomfim, Quinta da Senhora da Ribeira and deep partnerships with Douro farmers. Today Dow's remains a benchmark for structured, ageworthy Port, celebrated for its top-scoring Vintage releases and its acclaimed aged Tawny collection, all crafted with the same commitment to stewardship and sustainability that defines the Symingtons' legacy in the Douro.

Tasting Notes

Exuberant fruity aromas of apricot, peach and pineapple with some subtle honeysuckle fragrance in the background. On the palate, the wine offers up zesty, crisp fruit flavors with lively freshness and saline minerality. The year's relatively cool growing cycle shows through in the wine's balance and elegance.

Viticulture

The three months leading up to the vintage were among the hottest and driest ever recorded in the Douro, with a succession of heatwaves, unprecedented in their scope and duration. We had — until the end of August — 70% less rainfall than the 30-year average and the soils were visibly parched. However, it was quite extraordinary just how well the vines were looking with few vineyards showing signs of hydric stress - a testament to their resilience and adaptability to harsh conditions. Once again, we broke our record for the earliest ever starting vintage, beginning to pick from August 22nd. September brought a considerable drop in temperatures

both by day and by night, and the importance of this cannot be overstated, easing the strain on the vines, and providing propitious conditions for maturations to progress. It is incredible that the Douro has come through such trying conditions, delivering wines at a level of quality that many would not have believed possible at the start of the vintage.

Winemaking

After de-stemming and a light crushing, the must undergoes a process of clarification. This allows us to obtain the required features for an ideal fermenting process in stainless steel vats, at a controlled temperature around 16 ºC. During the following ageing stage, and up until bottling, the contact of wine with oxygen is minimised, for preserving primary aromas as much as possible.