

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	2022



Vegan



Vegetarian



Producer

The roots of Dow's standing as a great Port house reach back over 200 years. Throughout the 19th and 20th centuries, Dow's Vintage Ports have been landmark wines in virtually every great year, consistently setting the standard amongst all Port houses. Vintage Ports such as the remarkable Dow 1896, the 1927, 1945 1955, 1963 and so on until the Dow 1994 are all legends in the history of this great wine. These Ports are still magnificent today, even when 50 or 100 years old. Few wines can claim this quality and pedigree. In 1912, Andrew Symington became a partner in Dow's and today five members of the family own and work in the company: they personally manage all aspects of winemaking from the vineyard to the final bottling.

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 °C. 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.