

Vale do Bomfim, Douro Red Dow's

Douro Valley, Portugal



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

A quintessential, easy-drinking Portuguese red blend that works on its own yet would shine with food. Black fruits and fresh cracked black pepper both on the nose and palate. Medium acid plus firm, medium tannins round out the structure of this versatile wine.

Viticulture

Following a succession of very hot and dry years in the Douro, the 2021 growth cycle and harvest were some of the coolest in recent years. While large areas of Europe experienced extreme heat (with July being the hottest ever recorded in the continent), the Douro experienced an unusually cool summer with none of the heat waves that have become common in the region. Moderate conditions in 2021 encouraged slower, gradual maturations with balanced ripening, while the harvest itself was defined by three key periods of rain impacting our picking schedule. The remarkably cool nights contributed to excellent acidity and very good colour in the wines. The 2021 harvest was drawn out over six weeks, contrastingly sharply with that of 2020, which lasted less than

Product code	DW46ZZRC
Grapes	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca
Country	PORTUGAL
ABV%	13.5
Case Size	12
Closure Style	Cork
Producer	Dow's / Symington Family Estates
Vintage	2023



Vegan



Vegetarian



ESTABLISHED 1798
DOW'S
PORT



a month.

Winemaking

The grapes are sorted with great care, de-stemmed and gently crushed. The fermentation temperatures and the maceration process, through pumping over and rack and return procedures, are closely monitored and adjusted for each individual fermentation, so that the wine can best reflect the innate quality and characteristics of the grapes earmarked for this wine. Sensory analysis determines the moment solids are separated from the free run juice, to produce a fruit driven red wine, with a medium structure, which ages 6 months in oak to complete its *élevage*, achieving the final profile to be bottled.