

## Vinha do Arco, Quinta do Ataíde

Douro Valley, Portugal



<b>Product code</b>	DW52ZZRC
<b>Grapes</b>	
<b>Country</b>	PORTUGAL
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Dow's / Symington Family Estates
<b>Vintage</b>	2017



Organic



Vegan



Vegetarian



**DOW'S**  
**PORT**

## 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

## Winemaking

"Winemaking: The Ataíde grapes are picked into 20kg boxes which are taken to the Adega de Reservas winery at Quinta do Sol. On arrival, the bunches are hand sorted and then gently destemmed, after which the berries are placed into a small container that is lifted to the top of the fermentation tank, thus avoiding any form of pumping. Only then are the berries crushed as they fall into the tank. Fermentations are monitored individually and temperatures and maceration procedures; plunging, pumping over and delestage, are adjusted in accordance with each fermenting tank in order to maximize the grapes potential. Once alcoholic fermentation is concluded, post-fermentation macerations are employed so as to extract mature, soft tannins from the pips. Some of the Quinta do Ataíde 'Vinha do Arco' grapes are fermented in new French oak barriques, the maceration being effected by plunging with 'macacos' and by hand, resulting in wines with great structure and body. The Year: An unseasonably warm winter and unseasonably cool spring — both exceptionally

wet — were followed by one of the hottest summers on record. At the end of August, 40% more accumulated rainfall than the 30-year average was recorded in the Douro and these water reserves attenuated the effects of the very hot and dry summer. Some timely rain fell over two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. Two days of opportune rainfall in mid-September were followed by dry, sunny weather for the remainder of the vintage and the grapes were picked in very fine condition."

## Awards

30/12/2019 - robertparker.com, Mark Squires, 89+ points