

## Vintage Port, Dow's, Wooden Box

Douro Valley, Portugal



<b>Product code</b>	DW2624FC
<b>Grapes</b>	Port Blend Red
<b>Country</b>	PORTUGAL
<b>ABV%</b>	20
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Dow's / Symington Family Estates
<b>Vintage</b>	2024



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

"Deep purple colour, so dark it's almost blue/black. This is a wine of great vigour with excellent fruit aromas of plums and cassis. In the mouth, typically Dow flavours of liquorice and spices, as well as great depth and structure. It presents amazing ripe fruit flavours giving it marvellous complexity, finishing with firm bold tannin and a typical peppery dryness."

### Viticulture

Dow's Vintage Ports are drawn from the companies' finest vineyards; Quinta do Bomfim and Quinta de Senhora da Ribeira. Bomfim is situated in the centre of the best wine-producing area, known as the 'Cima Corgo', which offers an ideal balance between the relatively wet 'Baixo Corgo' to the west and the intense heat of the 'Douro Superior' to the east. Bomfim is south-facing ensuring ample exposure to the sun; its stony schist soil affords excellent drainage allowing water to reach the vines' deep roots; the annual rainfall is near perfect at 800mm and the altitude ranges from 120 to 340 metres above sea level. The climate is consistent, blessed with



a favourable combination of temperate and Mediterranean influences, respectively from Portugal's Atlantic coast and the Spanish hinterland. The principal grape varieties planted are: Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz and old mixed vines. Two-thirds of the vineyard is now over 20 years old, whilst one third is between 30 to 40 years old. Senhora da Ribeira, on the other hand, is located 24km upriver from Quinta do Bomfim and is set in the remote, hot and dry Douro Superior and commands a magnificent north bank position. The quinta's high proportion of old vines (45% are over 25 years old) is of critical importance. The old vines are very low-yielding, producing on average less than 1Kg of grapes each. As with Bomfim, the consistency of the climate plays a key role, although the rainfall is only half of that experienced at Bomfim: 448mm is the 10 year average. This more extreme climate, hot dry summers and cold, equally dry winters results in wines with unique depth of colour and complexity.

## Winemaking

"Records exist at Bomfim, unique in the Douro, dating back to the Vintage of 1891. In the 25 Vintage Ports 'Declared' by Dow's in the 20th Century, it is remarkable how often rainfall at the end of August or early September played a key role. After the long dry summer, the vines are in need of water. Rainfall, even if only a little, allows the grapes to swell, the skins to soften and the sugar readings to rise. In 2000 it rained at Bomfim on the 22nd and 24th August and again on the 11th September. This was ideal and had a major impact on the quality of the wines made at this harvest. The year had started in a rather difficult way; wet and damp weather in April and May had a detrimental effect on the flowering. The 'fruit set' was poor and yields were dramatically reduced as a result. However the weather in June and July was good and maturity progressed well. With the pre-harvest rain, there was every prospect of a very small but excellent crop. This is exactly what happened."

## Awards

"99 points: [jamesuckling.com](http://jamesuckling.com) 04/01/2017.

95 points: Wine Enthusiast 01/10/2009.



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94 points: Robert Parker 30/10/2002.

93 points: Wine Spectator 15/05/2003, jancisrobinson.com  
01/07/2002.

90 points: "The World of Fine Wine."