Vintage Port 1994 Magnum, Dow's Port

Douro Valley, Portugal



Product code	DW0894FF
Grapes	Port Blend Red
Country	PORTUGAL
ABV%	20
Case Size	3
Closure Style	Cork
Producer	Dow's / Symington Family Estates
Vintage	1994

Vegan Vegetarian

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

The good colour extraction experienced during this vintage together with the excellent ripe fruit characteristics ensure that this is one of the finest Vintage Ports produced during the last 20 to 30 years. Deep purple colour. On the nose rich and voluptuous fruit aromas of wild berries, roses and violets. On the palate intense fruit flavours and bitter chocolate, full bodied, with plenty of tannins and an excellent fruity aftertaste.

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

"After a number of exceptionally dry years, the very wet winter of 1993/4 came as a great relief and replaced valuable water reserves. March and April were beautifully warm, rapidly bringing on the development of the vines. The weather for the remainder of spring and summer was ideal with the vines developing under perfect conditions. The vintage took place with warm dry days and cool nights."

Awards

"97 points: Wine Spectator 31/12/999.
96 points: Robert Parker 28/10/2016 + 31/10/1996."