TINDAL
WINE MERCHANTS

Colheita Port, Dow's

Douro Valley, Portugal



Product code	DW4207FC
Grapes	Port Blend Red
Country	PORTUGAL
ABV%	20
Case Size	6
Closure Style	Cork
Producer	Dow's / Symington Family Estates
Vintage	2007

W DOW OPORTO
ESTABLISHED 1798
DOW'S
PORT

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

"Deep garnet core with the first suggestions of a brick-red rim. Aromas of red fruit zest and floral, honeysuckle scent. On the palate there is fresh, pure fruit, very characteristic of 2007. There is a lovely balance between the ripe and youthful fruit and the 10 years+ of cask-ageing, providing an enticing, smooth texture ending on a high note with a typically Dow dry and spicy aftertaste. Symington tasting room, Winter 2018"

Viticulture

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Winemaking

"During October and November 2006, the 176mm of rainfall recorded at Dow's Quinta do Bomfim contributed in no small measure to the excellence of the wines that would be made some 10 months later. Autumn/winter rain is vital to sustain the vines through the Douro summer which can be extreme.

The winter was very mild bringing budbreak forward by two weeks: Flowering and fruit set occurred during cool and damp weather, reducing yields somewhat. The unusually cool and damp months of May, June and July required constant vigilance to ensure the vines' health. August was again cooler than usual, by an average of 0.5°C, but fortunately with very little rain. These ideal conditions allowed the fruit to ripen slowly and evenly with excellent sugar/acidity balance. The late vintage brought warm and dry conditions and it stayed that way throughout the harvest. There is no doubt that the Douro Valley has produced some outstanding wines this year. Charles Symington, Douro, October 2007"