

Colheita Port, Dow's

Douro Valley, Portugal



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| 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 |



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 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"