



For over two centuries the name of Dow's has been closely linked with the finest Ports from the vineyards of the Upper Douro Valley. Since 1912, when Andrew James Symington became a partner in Dow's, five generations of Symington winemakers have lived and worked at their vineyards of Quinta do Bomfim and Quinta da Senhora da Ribeira from where they have produced many memorable wines, including the only Vintage Port made in the 21st century with a perfect 100-point score.

FINE WHITE PORT



Dow's A-Rated vineyards in Quinta do Bomfim, Pinhão

THE WINE

Dow's Fine White is produced from traditional Douro Valley white grape varieties and is fermented between 18-22 Celsius, without contact with the skins. Aged for an average of three years it is bottled when ready to drink and requires no further ageing.

TASTING NOTE

Aged primarily in wood, Dow's Fine White is a rich golden colour and presents intense complex and rich nutty aromas. A certain amount of wine is not wood aged and is blended in to add freshness and fruit character. On the palate, balanced and smooth, with excellent acidity and a long finish.

SERVING & PAIRING

Serve chilled to enhance the crisp fruit flavours or alternatively as a Port & Tonic: 50ml Fine White Port, topped up with tonic water, plenty of ice, lemon and fresh mint. Delicious served as an aperitif.

WINE SPECIFICATION

Alcohol by Volume: 19% vol (20°C)
 Total Acidity: 3.41 g/l tartaric acid
 Baumé: 3.1
 Allergy advice: Contains sulphites