



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 RUBY



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

THE WINE

The grapes used in the production of Dow's Fine Ruby are a blend of traditional Portuguese varieties from the Douro Valley, such as Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinto Cão. Aged in seasoned oak casks at our lodges in Vila Nova de Gaia for an average of 3 years, Dow's Fine Ruby is bottled when ready to drink.

TASTING NOTE

Deep and lively ruby colour. The wine is full-bodied and has very appealing red fruit driven aromas. On the palate, fresh and youthful with raspberry and cherry flavours, combined with a long and intense finish.

SERVING & PAIRING

Dow's Fine Ruby pairs wonderfully with cheese and dark chocolate desserts. It does not need to be decanted. Serve slightly chilled in hot weather.

WINE SPECIFICATION

Alcohol by Volume: 19% vol (20°C)
 Total Acidity: 4.0 g/l tartaric acid
 Baumé: 3.3
 Allergy advice: Contains sulphites