

DOW'S 1985 VINTAGE PORT

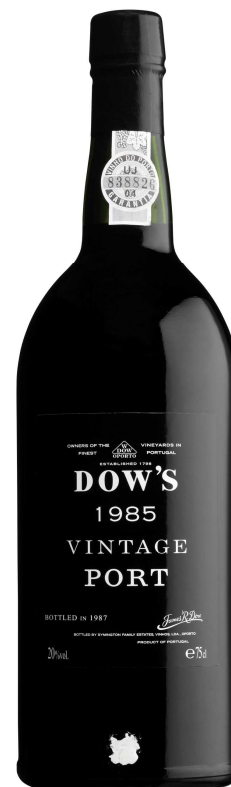
DOW'S

Dow's is owned and managed by the fourth generation of the Symington family, Port producers since the 19th Century. The family, whose experience dates back over 100 years, supervises all the vineyards, winemaking and ageing of this wine.

Dow's owns two of the Douro's finest Quintas, Senhora da Ribeira and Bomfim. They were acquired in 1890 and 1896, making Dow's one of the first houses to invest in premium vineyards.

THE VITICULTURAL YEAR

The winter and spring of 1985 was extremely wet, with a cold spell in May, and by June the vines were some three weeks behind normal development. Hot and dry weather in July and August brought development back to normal. The summer-like weather continued from early September right up to the vintage. The fine weather continued into October with a slight drop in temperature and some rain during the night of the 3rd/4th but after a few cooler days the hot, fine weather returned and remained unbroken right to the end of the vintage, with maximum temperatures of 30°C daily.



Vintage Overview

A great classic Vintage, with concentrated, rich and potent wines. General declaration. Some wines just beginning to drink. The best need longer and will age very well for decades.

Contemporary Family Comments

"From start to finish of the vintage the grapes were uniformly healthy and fresh with no trace of mould, rot or other defects... All in all therefore, we have every reason to be extremely pleased with the 1985 vintage which has undoubtedly produced well above average quality wines throughout the region..."

Michael Symington
25th October 1985

Tasting Notes

Excellent ruby colour, with rich and complex aromas of mature berry fruit and hints of spices. On the palate good fruit flavours, full bodied, excellent round tannins and a long lingering finish.

Food pairing suggestion and serving

Although it is often stated that Vintage Port's perfect food pairing is Stilton cheese, Dow's 1980 Vintage Port is also delicious on its own or when enjoyed with any type of creamy cheese, such as Camembert or Brie.

Storage

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

Decanting

Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Wine Specification

Alcohol by Volume: 20% vol (20°C)
Total Acidity: 3.98 g/l tartaric acid
Baumé: 2.7

Reviews & Awards

Gold Medal: IWC 2013

Gold Medal: Decanter Awards 2013

Gold Medal: IWC 2009

"A spicy eucalyptus nose, with black cherry peppery fruit, long firm finish. Dry and complex, with a long life ahead."

"The Symington family consider this one of their 'stars'. Lovely classic bouquet, full of fruit and health. Great 'grip' and Douro liquorice. Try and keep it a few more years."

Serena Sutcliffe, Sotheby's Catalogue, 11th April 2001

"Fleshy and raw, bursting with fruit on the palate but starting to close up. Deep, dark ruby purple, with intense tar and berry aromas, full-bodied, with ripe berry flavors, full tannins and a long finish."

James Suckling, Vintage Port, Published 1990