


ESTABLISHED 1798

DOW'S

2020

QUINTA DO BOMFIM

VINTAGE PORT

BOTTLED IN 2022 

OWNERS OF THE FINEST VINEYARDS
IN PORTUGAL





Higher-lying vineyards at Quinta do Bomfim

THE PROPERTY

One of the finest Douro estates, Quinta do Bomfim is at the heart of Dow's, providing the main structure for its legendary Vintage Ports since 1896. The estate is situated in the Upper Douro Valley with schist slopes arranged in vineyard terraces, which have yielded Dow's most memorable wines for over a century.

Quinta do Bomfim is ideally located in an area of transition between temperate and Mediterranean climates. Predominantly south-facing with ample solar exposure, the estate delivers complete and balanced grape ripening, which results in well-structured, intense and complex wines. All the Bomfim wines are produced at the property's specialist on-site winery where small batches of grapes are trodden and fermented in modern *lagares*.

THE YEAR

While winter and early spring rainfall were roughly in line with the average, temperatures were higher than normal, and as a result the vines emerged from their winter slumber three weeks earlier than usual, advancing the cycle throughout the growing season. Record summer temperatures in the Douro (the hottest July ever recorded) coincided with a virtual absence of rain, which considerably reduced the size of the crop.

Unsurprisingly, the vintage started quite early at Bomfim, on September 7th and grape varieties that normally ripen at different times were mostly ready to pick simultaneously, which made for a relatively brief, two-week harvest at Quinta do Bomfim. The yields were the second lowest of the last 20 years.

Throughout the Douro, it became clear that despite the year's challenges, the Cima Corgo subregion (Quinta do Bomfim is located at its heart) had produced some remarkable, concentrated, and well-structured wines. We therefore decided to make a limited en primeur release of just 100 cases of Dow's Quinta do Bomfim Vintage Port.



The old farm buildings at Bomfim



The Quinta do Bomfim lagar winery





THE WINE

TASTING NOTE

Luxuriant aromas of brambles and blackcurrant with a bright, rosebush fragrance. Intense and powerful on the palate; combining suppleness and tautness with the layers of concentration held in balance by a streak of acidity and fine-textured, peppery tannins. The long, satisfying aftertaste delivers Dow's trademark dry finish.

WINE SPECIFICATION

Alcohol by volume: 20% v/v (20°C)

Total acidity: 4.8 (g/l)

Baumé: 3.56°

pH: 3.47

Bottled: May 2022 (no filtration)

Winemakers: Charles Symington and Pedro Sousa

WINE NOTES

Produced from the higher-lying, cooler vineyard parcels at Bomfim. The Touriga Franca performed very well, withstanding better than most other varieties the heatwave that settled over the valley during most of July and the first half of August. The Touriga Franca is heat-resistant and can thrive in conditions where other varieties may be adversely affected. The very low yields, averaging just 660g per vine were a clear reflection of the particularly hot, dry summer. We decided to use a larger proportion than usual of Sousão for the balance afforded by its high natural acidity.

GRAPE VARIETY COMPOSITION

TOURIGA FRANCA: 55% | TOURIGA NACIONAL: 25% | SOUSÃO: 20%

QUINTA DO BOMFIM

Vineyard Layout · *Disposição da Vinha*

