



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.

20 YEAR OLD TAWNY PORT

AGED TAWNY PORT

In the barrel-ageing process, aged tawny Ports are subjected to a gradual transformation through contact with air and wood. This results in considerable evaporation and concentration, with approximately 35% of the original volume of a 20 year old tawny disappearing before it is eventually bottled. Constant attention is needed as maturing barrels and vats of varied sizes will show marked differences as they age. The master blender, cellar master and coopers all play their parts in nurturing the maturing wines until finally a beautifully balanced aged tawny Port emerges.

Dow's Aged Tawnies have a singular identity which strives to balance the proportion of wood character with the original fine fruit flavours. To achieve this style, the Dow's tasters have traditionally aged a proportion of their ageing tawnies in the larger well-seasoned oak vats, with capacities ranging from 5,000 to 10,000 litres. The result is that the Dow's Aged Tawnies retain an attractive fruit character and lose less intensity over the years, with a deeper colour than most. This, combined with the hallmark drier style of Dow's, creates unique Ports with a distinctive style.

THE WINE

For some, Dow's 20 Year Old is the perfect example of an aged tawny Port, an elegant balance of mellow fruit combines with the complex characteristics from prolonged wood-ageing.

WINEMAKER

Charles Symington

TASTING NOTE

With a polished brown centre and orange-amber edges, this wine has a honeysuckle scent with discreet butterscotch notes. Refined and balanced on the palate, flinty and mellowed tannins meld with concentrated red berry fruit and lifted mineral freshness. Nuanced flavours of tobacco lead to a focused, dry finish.

STORAGE AND SERVING

Dow's 20 Year Old Tawny pairs well with nuts, dried fruits and fruitcake but also with vanilla ice cream or crème brûlée. Serve slightly chilled. It will last for up to one month once open.

WINE SPECIFICATION

Alcohol by Volume: 20% v/v (20°C)
 Total Acidity: 4.6 g/l tartaric acid
 Baumé: 4.4
 Allergy advice: Contains sulphites