



Dow's has been associated with the Douro's finest Vintage Ports for over two centuries. Since A J Symington became a partner in Dow's in 1912, five generations of Symington winemakers have lived and worked at Quinta do Bomfim and Quinta da Senhora da Ribeira, producing countless memorable wines.

 @Dows_Port



WINE DESCRIPTION SHEET

DOW'S LATE BOTTLED VINTAGE 2020

THE WINE

This 2020 Late Bottled Vintage (LBV) shares the same provenance with Dow's legendary Vintage Ports, namely the Quinta do Bomfim and Quinta da Senhora da Ribeira vineyards, which have been owned by Dow's since the late 19th century. Five generations of Symington family winemakers have tended these vineyards, deriving from them Dow's distinctive wine profile, characterised by intense, structured wines with fresh black fruit flavours, peppery tannins and a hallmark drier style. The grapes from both properties were trodden in the on-site modern lagares, which equip the Quinta do Bomfim and Quinta da Senhora da Ribeira wineries.

THE QUINTA

For over a century the Dow's Vintages have been blended primarily from two properties, Quinta do Bomfim, near Pinhão, and Quinta da Senhora da Ribeira in the Douro Superior. These two vineyards consistently produce some of the finest wines when the climatic conditions are favourable. Their grapes are amongst the best that the Douro can produce.

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, it was produced some remarkable, concentrated, and well-structured wines.

WINEMAKER

Charles Symington, Pedro Sousa

TASTING NOTES

Enticing aromas of blackcurrant and blackberry with undertones of black chocolate are followed by secondary notes of rock rose – a Douro wildflower – and forest elements suggesting pine needles and a hint of resin and eucalyptus. Typical Dow peppery tannins on the palate go hand in hand with a schist, earthy character lifted by mineral-like freshness. Fuller, more generous fruit than is typical for Dow, reflecting the year's hotter profile.

GRAPE VARIETIES

Touriga Franca, Touriga Nacional, Sousão, Tinta Barroca, Tinta Roriz.

ALCOHOL

20 %

ACIDITY

4.5 g/l (tartaric acid)

STORAGE

Store upright in a cool (ideally between 16 and 20°C), dark place. Bottled ready to drink without the need to decant.

FOOD PAIRINGS

Dow's Late Bottled Vintage pairs wonderfully with cheese and rich chocolate desserts.

LONGEVITY AFTER OPENING

Once open consume within 6-8 weeks

SERVING TEMPERATURE

Best served slightly chilled between 14-16°C

ALLERGENS

Sulphites