



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.

NIRVANA



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

THE WINE

Port pairs wonderfully with many foods, but few as perfectly and pleurably as chocolate. Dow's wine making team set out together with the help of 'The Flanders Taste Foundation' to craft a Port that would provide the ultimate match for chocolate. After a series of tastings supported by scientific analysis to identify the key flavour components of both Port and Dark Chocolate the blend was refined accentuating the floral aromas and the tannic structure of the wine. Dow's Nirvana will pair well with most dark chocolates but particularly well with chocolate with a cacao content of between 60% to 75%.

WINEMAKER

Charles Symington

TASTING NOTE

The aromas of wild roses and violets that are so prominent in the blend are the hallmark of the grapes produced at Dow's Senhora da Ribeira while the soft ripe tannins, intense texture and dry finish come from Dow's other key vineyard Quinta do Bomfim.

STORAGE AND SERVING

Try Dow's Nirvana with any dark chocolate for a great combination or match it with your favourite chocolate dessert. Dark Chocolate with a cacao content of between 60% and 75% is best.

WINE SPECIFICATION

Alcohol by Volume: 20% v/v (20°C)
 Total Acidity: 4.7 g/l tartaric acid
 Baumé: 3.7
 Allergy advice: Contains sulphites