



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.

40 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 50% of the original volume of a 40 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 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 balseiros, 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

Only the greatest Ports and decades of patient maturation in seasoned oak under the careful supervision of Dow's master blender will create the depth and complexity of flavours that are found in the Dow's 40 Year Old Tawny.

WINEMAKER

Charles Symington

TASTING NOTE

A beautiful translucent amber-golden colour and an almost transparent rim with exquisite fragrances of delicate dry fruit coupled with a hint of fine marmalade. A luxuriously silk-like palate with polished elegance and notes of fruit preserves. The complex, long and slightly dry finish reveals nutty praline notes ending with a tea leaf flourish.

STORAGE AND SERVING

Dow's 40 Year Old Tawny combines well with dark chocolate, but is perfect on its own. 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: 4.9 g/l tartaric acid
Baumé: 4.6
Allergy advice: Contains sulphites