



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.

LATE BOTTLED VINTAGE PORT 2015

THE WINE

This 2015 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.

YEAR AND HARVEST OVERVIEW

Abundant rainfall at the start of the viticultural year (starting November 2014) contributed to the replenishment of soil water reserves. This was crucial due to the very dry winter, spring and summer that followed. Fortunately, what little rain there was came at the right time, in May, and helped to sustain the vines during the very hot and dry months of June and July. August days and nights were relatively cool, encouraging balanced maturations and proving decisive in preserving the natural acidity in the berries. As the vintage began, the crop was in very fine condition and some timely mid-September rain benefited the final stages of ripening. One of the most reliable barometers of a very good year – the fine condition of the Touriga Franca – was in evidence particularly at Quinta da Senhora da Ribeira.

Charles Symington, Douro, October 2015

WINEMAKERS

Charles Symington and João Pedro Ramalho.

TASTING NOTE

Deep purple with an opaque centre. Exuberant aromas of blackberry and liquorice are complemented by subtle notes of cocoa and mint. There is also a floral element (roses), which reflects the significant Touriga Franca component of the blend. On the palate, the wine is full and broad with remarkable concentration and intensity, held together by a fine structure, which is underpinned by fine, peppery tannins. The wine has a long, spicy finish with Dow's trademark drier edge.

Symington tasting room, January 2020

PROVENANCE · GRAPE VARIETIES

Dow's Quinta do Bomfim and Quinta da Senhora da Ribeira vineyards · Douro Valley · Portugal.

Grape varieties: Touriga Franca, Touriga Nacional, Sousão, Tinta Barroca, Tinta Roriz.

STORAGE AND SERVING

This Port is bottled ready to drink and does not benefit from further cellaring. Once open, it will keep in fine condition for up to a month. An excellent dessert wine to enjoy on its own or with chocolate desserts or semi-cured/cured cheeses (Cheddar, Manchego and others).

WINE SPECIFICATION

Alcohol: 20% (v/v 20°C)
 Total Acidity: 4.8 g/L (tartaric acid)
 Baumé: 3.5°
 pH: 3.6
 Allergy advice: Contains sulphites