



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 Dow's 2007 Vintage Port, rated 100-points in Wine Spectator magazine and the Dow's 2011 Vintage Port: 'Wine of The Year' in the same magazine's Top 100 Wines of the World (2014).

LATE BOTTLED VINTAGE PORT

2018

THE WINE

This 2018 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

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured an even and complete ripening of the berries with good levels of acidity that are reflected in the wines' balance. Yields were very low, but that favoured the high quality that the wines from 2018 reveal.

Charles Symington, Douro, October 2018

WINEMAKERS

Charles Symington and Pedro Sousa.

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

TASTING NOTE

Bright, exuberant aromas of blackberry and blueberry are pierced by a shaft of mint which gives the wine an incredible, scintillating freshness. The substantial mouthfeel carries ample black forest fruit and fleshy, black plum flavours punctuated by peppery tannins and fine acidity, all combining to underscore the wine's fine structure and balance. The long aftertaste suggests tobacco and tea, wrapped in Dow's trademark dry finish.

Symington tasting room, Spring 2023

STORAGE AND SERVING

This port is bottled ready to drink and will not benefit from further ageing. No need to decant and once open, it will remain fresh for 6-8 weeks. An excellent wine to enjoy on its own, with dark chocolate desserts or cheeses such as Cheddar or Manchego.

WINE SPECIFICATION

Alcohol: 20% (v/v 20°C)
 Total Acidity: 4.8g/L (tartaric acid)
 Baumé: 3.5°
 pH: 3.55
 Total sugars: 98g
 Allergy advice: Contains sulphites
 Compatible with vegetarian and vegan diets

PROVENANCE · GRAPE VARIETIES

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