



ESTABLISHED 1798

# DOW'S PORT



## SCORES

92 Points, James Suckling, 2018  
90 Points, Wine Enthusiast, 2018  
90 Points, Wine Spectator, 2019

## 10 YEAR OLD TAWNY

### 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 25% of the original volume of a 10 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 aged 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 flavors. To achieve this style, the Dow's tasters have traditionally aged a proportion of their ageing tawnies in the larger wellseasoned 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

Aged for 10 years in the Boa Vista Lodge, Dow's 10 Year Old retains bright fruit flavors combined with an intense complexity from prolonged ageing in well-seasoned oak.

### WINEMAKER

Charles Symington

### TASTING NOTE

This Port's color has a deep russet centre with a distinctive garnet edge and a hint of amber and bright aromas of red cherry and almonds with toffee and vanilla notes balance the nose. On the palate this wine is mouth-filling, with peppery spice and a touch of marmalade. The finish is full, with Dow's trademark dry edge.

### STORAGE & SERVING

Dow's 10 Year Old Tawny is a perfect match to sweet pastries, such as apple pie with cinnamon. 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: 4.2 g/l tartaric acid

Decanting: Not Required

UPC: 750ml 094799020165  
3L 094799021278