



ESTABLISHED 1798

DOW'S PORT



SCORES

93 Points, Wine Enthusiast, 2019
93 Points, James Suckling, 2018
92 Points, Wine Spectator, 2019
91 Points, Robert Parker, 2019

20 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 35% of the original volume of a 20 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

For some, Dow's 20 Year Old is the perfect example of an aged tawny Port, an elegant balance of mellow fruit combines with the complex characteristics from prolonged wood-ageing.

WINEMAKER

Charles Symington

TASTING NOTE

With a polished brown centre and orangeamber edges, this wine has a honeysuckle scent with discreet butterscotch notes. Refined and balanced on the palate, flinty and mellowed tannins meld with concentrated red berry fruit and lifted mineral freshness. Nuanced flavors of tobacco lead to a focused, dry finish.

STORAGE & SERVING

Dow's 20 Year Old Tawny pairs well with nuts, dried fruits and fruitcake but also with vanilla ice cream or crème brûlée. 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: 4.5 g/l tartaric acid

Decanting: Not Required

UPC: 094799020189

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