



ESTABLISHED 1798

DOW'S PORT



SCORES

95 Points, James Suckling, 2018
94 Points, Wine Spectator, 2019
94 Points, Wine Enthusiast, 2019
93 Points, Robert Parker, 2019

30 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 45% of the original volume of a 30 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 color than most. This, combined with the hallmark drier style of Dow's, creates unique Ports with a distinctive style.

THE WINE

Three decades of maturation in seasoned oak has mellowed the fruit and has provided Dow's 30 Year Old with layers of complex aromas and flavors that only long woodageing can produce.

WINEMAKER

Charles Symington

TASTING NOTE

With coppery-amber tones framed by a pale orange-green rim, this wine has saline scents alongside elegant floral notes and a touch of cinnamon. Luxurious and silky on the palate, Dow's 30 Year Old Tawny is extremely refined with flavors of quince and citrus and a stylish, lingering dry finish with nuances of tea leaf.

STORAGE & SERVING

Dow's 30 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: 5.2 g/l tartaric acid

Decanting: Not Required

UPC: 094799020202

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This company meets the highest standards of social and environmental impact

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