



ESTABLISHED 1798

DOW'S PORT



SCORES

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

40 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 50% of the original volume of a 40 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

Only the greatest Ports and decades of patient maturation in seasoned oak under the careful supervision of Dow's master blender will create the depth and complexity of flavors that are found in the Dow's 40 Year Old Tawny.

WINEMAKER

Charles Symington

TASTING NOTE

A beautiful translucent amber-golden color and an almost transparent rim with exquisite fragrances of delicate dry fruit coupled with a hint of fine marmalade. A luxuriously silk-like palate with polished elegance and notes of fruit preserves. The complex, long and slightly dry finish reveals nutty praline notes ending with a tea leaf flourish.

STORAGE & SERVING

Dow's 40 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: 4.9 g/l tartaric acid

Decanting: Not Required

UPC: 094799020684

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This company meets the highest standards of social and environmental impact

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