



ESTABLISHED 1798

# DOW'S PORT



## SCORES

91 Points, Wine Spectator, 2014

## 2002 COLHEITA

### VINTAGE OVERVIEW

The vintage was average to small in size with normal yields coming from the low lying vineyards. Below average yields were seen in the higher areas due to pockets of frost in early April. - Charles Symington, Oct. 2002

### COLHEITA PORT

Colheita Ports are Tawny Ports made from the very best wines of a single harvest (Colheita means harvest in Portuguese). Although they are aged in the same way as blended tawny Ports (10, 20, 30 and over 40 years) in seasoned oak casks, they differ in that they are representative of one single year and not blended to express a consistent style with little or no variation.

Legally they must be aged a minimum of seven years before being bottle and sold. However, often they can be much older. The labelling indicates the year of the harvest as well as the year of bottling. The difference between these two dates is equivalent to the number of years the wine was matured in wood before bottling. Colheita Ports are relatively rare and represent only a fraction of all port sold worldwide. Dow's 2002 Colheita is a blend of the very highest quality wines from the 2002 harvest and matured in seasoned oak casks at our lodges in Vila Nova de Gaia.

### THE WINE

Dow's 2002 Colheita is a blend of the very highest quality wines from the 2002 harvest and matured in seasoned oak casks at our lodges in Vila Nova de Gaia.

#### WINEMAKER

Charles Symington

#### PROVENANCE

Vale do Bomfim  
Senhora da Ribeira

#### TASTING NOTE

Dow's 2002 Colheita has a light red color with a yellow tawny rim. On the nose fresh and lively aromas of red fruit and hints of orange peel. On the palate showing elegance and finesse, with nutty flavors and a firm backbone of acidity leading to a long and lingering finish.

#### STORAGE & SERVING

Dow's 2002 Colheita is a perfect match to sweet pastries, such as apple pie with cinnamon. Taste slightly chilled to appreciate the full complexity and sensuous pleasure of this wine. Will keep for some weeks after opening.

#### WINE SPECIFICATION

Alcohol by Volume: 20%  
Total Acidity: 4.7 g/l tartaric acid

Decanting: Not Required

UPC: 094799021018

Symington Family Estates is a certified B-Corporation

Certified



This company meets the highest standards of social and environmental impact

Corporation