



ESTABLISHED 1798

DOW'S PORT



SCORES

- 94 Points, James Suckling, 2023
- 92 Points, Wine Spectator, 2021
- 90 Points, Wine Enthusiast, 2022
- 90 Points, Wine Advocate, 2021

2007 COLHEITA

VINTAGE OVERVIEW

During October and November 2006, the 7in of rainfall recorded at Dow's Quinta do Bomfim contributed in no small measure to the excellence of the wines that would be made some 10 months later. The winter was very mild bringing budbreak forward by two weeks: Flowering and fruit set occurred during cool and damp weather, reducing yields somewhat. The unusually cool and damp months of May, June and July required constant vigilance to ensure the vines' health. August was again cooler than usual, but fortunately with very little rain. These ideal conditions allowed the fruit to ripen slowly and evenly with excellent sugar/acidity balance. The late vintage brought warm and dry conditions and it stayed that way throughout the harvest.

THE WINE

The mild winter and warm Spring of 2007 gave rise to one of the most celebrated vintages ever. Produced from excellent wines from the same year, Dow's 2007 colheita was specially selected for ageing by Charles Symington, Dow's Master Blender.

COLHEITA PORTS

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.

WINEMAKER

Charles Symington

PROVENANCE

Vale do Bomfim
Senhora da Ribeira

TASTING NOTE

Deep garnet core with the first suggestions of a brick-red rim. Aromas of red fruit zest and floral, honeysuckle scent. On the palate there is fresh, pure fruit. There is a lovely balance between the ripe and youthful fruit and the 10 years+ of cask-ageing, providing an enticing, mooth texture ending on a high note with a typically Dow dry and spicy aftertaste.

STORAGE & SERVING

Dow's 2007 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: 3.9 g/l tartaric acid

Decanting: Not Required

UPC: 094799021261

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This company meets the
highest standards of social
and environmental impact

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