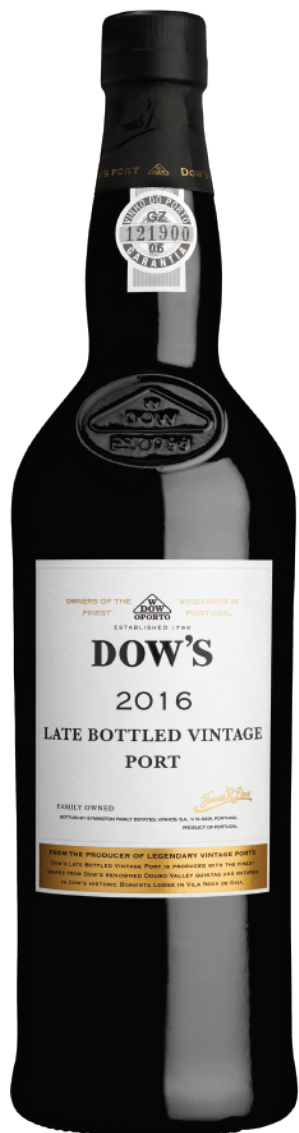




ESTABLISHED 1798

DOW'S PORT



SCORES

93 Points, Wine & Spirits, 2021
92 Points, Wine Spectator, 2022
"Editor's Choice" 92 Points,
Wine Enthusiast, 2022



09.2022,

Imported by Premium Port Wines Inc.

LATE BOTTLED VINTAGE PORT 2016

YEAR AND HARVEST OVERVIEW

An unseasonably warm winter and unseasonably cool spring — both exceptionally wet — were followed by one of the hottest summers on record. At the end of August, 40% more accumulated rainfall than the 30-year average was recorded in the Douro, and these water reserves attenuated the effects of the very hot and dry summer. Some timely rain fell over two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. Two days of opportune rainfall in mid-September were followed by dry, sunny weather for the remainder of the vintage and the grapes were picked in very fine condition.

THE WINE

Full-bodied, rich and perfectly balanced, Dow's Late Bottled Vintage Ports are carefully selected to reflect the unique characteristics of each vintage, and are only bottled in the best years. Dow's 2016 Late Bottled Vintage Port shares the same provenance with Dow's legendary Vintage Ports, the iconic Douro properties of Quinta do Bomfim and Quinta Senhora da Ribeira. Aged in seasoned oak vats four to six years before bottling and release (ready to drink), and carrying Dow's distinctive drier finish, this is an LBV worthy of attention.

WINEMAKER

Charles Symington and João Pedro Ramalho.

PROVENANCE

Vale do Bomfim, Senhora da Ribeira

GRAPE VARIETIES

Touriga Franca, Touriga Nacional, Sousão, Tinta Barroca, Tinta Roriz

TASTING NOTE

Deep, brooding black fruit aromas and floral essences of violets and rockrose with a sprinkling of mint and subtle notes of pine needles. Big and substantial on the palate, broad and mouth-filling with ripe berry fruit and brambles — compact and concentrated. Peppery tannins provide structure and a sense of freshness that brings the fruit to life. The full, voluptuous fruit flavors are balanced by Dow's hallmark drier finish.

STORAGE & SERVING

This Port is bottled ready to drink and does not benefit from further cellaring. Once open, it will keep in fine condition for up to a month. An excellent dessert wine to enjoy on its own or with chocolate desserts or semi-cured/cured cheeses (Cheddar, Manchego and others).

WINE SPECIFICATION

Alcohol by Volume: 20%
Total Acidity: 4.4 g/l tartaric acid

Decanting: Not Required

UPC: 094799020349

Certified



Corporation

This company meets the highest standards of social and environmental impact

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