



ESTABLISHED 1798

# DOW'S PORT



## SCORES

91 Points, Wine Enthusiast, 2023

90 Points, Wine Spectator, 2023

# LATE BOTTLED VINTAGE PORT 2017

## YEAR AND HARVEST OVERVIEW

2017 was the second driest year on record in the Douro and the hottest of the last four decades. Between March and September, the cumulative rainfall deficit averaged 50%. The dry, mild winter was followed by a hot spring, with seasonal temperatures 4.5°F above the average. However, the resilient regional grape varieties adjusted early on to the exceptionally dry conditions that prevailed from the outset of the year. Unsurprisingly, the precocity of the year's vegetative cycle resulted in the earliest vintage ever recorded; picking starting on September 3rd. The heat abated a little during September, especially nocturnal temperatures, a highly beneficial situation reflected in the very high quality of the grapes received in the winery. The outcome of the vintage surpassed all expectations.

## THE WINE

This 2017 Late Bottled Vintage (LBV) shares the same provenance with Dow's legendary Vintage Ports, namely the Quinta do Bomfim and Quinta da Senhora da Ribeira vineyards, which have been owned by Dow's since the late 19th century. Five generations of Symington family winemakers have tended these vineyards, deriving from them Dow's distinctive wine profile, characterised by intense, structured wines with fresh black fruit flavours, peppery tannins and a hallmark drier style. The grapes from both properties were trodden in the on-site modern lagares, which equip the Quinta do Bomfim and Quinta da Senhora da Ribeira wineries.

### WINEMAKER

Charles Symington and João Pedro Ramalho.

### PROVENANCE

Dow's Quinta do Bomfim and Quinta da Senhora da Ribeira vineyards.

### GRAPE VARIETIES

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

### TASTING NOTE

Gorgeous aromas of blackcurrant and liquorice, with some traces of mint in the background. The compact structure asserts itself through the full-bodied feel and the wild berry flavors are livened by the focus and tension provided by fine acidity. Peppery tannins season and lift the flavors, bringing the fruit to life and Dow's hallmark drier finish polishes and balances the wine.

### 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: 4.7 g/l tartaric acid

Decanting: Not Required

UPC: 094799020349

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This company meets the highest standards of social and environmental impact

Corporation