



ESTABLISHED 1798

DOW'S PORT



LATE BOTTLED VINTAGE PORT 2018

YEAR AND HARVEST OVERVIEW

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured an even and complete ripening of the berries with good levels of acidity that are reflected in the wines' balance. Yields were very low, but that favoured the high quality that the wines from 2018 reveal.

THE WINE

This 2018 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 flavors, 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

Bright, exuberant aromas of blackberry and blueberry are pierced by a shaft of mint which gives the wine an incredible, scintillating freshness. The substantial mouthfeel carries ample black forest fruit and fleshy, black plum flavors punctuated by peppery tannins and fine acidity, all combining to underscore the wine's fine structure and balance. The long aftertaste suggests tobacco and tea, wrapped in Dow's trademark dry 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 6-8 weeks. 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: 4.8 g/l tartaric acid
Total Sugar: 98g

Decanting: Not Required

Suitable for Vegans.

UPC: 094799020349

Certified



This company meets the highest standards of social and environmental impact

Corporation