

DOW'S PORT



SCORES

92 Points, Wine & Spirits, 2017
91 Points, Wine Spectator, 2017

2005 QUINTA DO BOMFIM VINTAGE PORT

THE WINE

One of the Douro Valley's finest vineyards, Quinta do Bomfim is at the heart of Dow's wines, having provided the main structure for its famed Vintage Ports since 1896. In non-declared years, the finest of wines from the vineyard are selected for bottling as Quinta do Bomfim Vintage Port and as such they closely reflect the characteristics of this single property, whereas a 'declared' Dow's Vintage expresses the house style, derived from the sum of the several vineyards from which it is made. Five generations of Symington winemakers at Bomfim have developed a style that suits their vineyard; fermentations are a little longer resulting in a drier profile that has become one of Dow's distinctive hallmarks. The Bomfim vineyard is predominantly south-facing, an aspect that favours complete and balanced grape ripening and which results in well-structured and intense, complex wines.

VINTAGE OVERVIEW

The 2005 viticultural year was exceptionally dry with a mere 6mm of rain in June and not a single drop in July or August. To compound the situation the daytime temperatures recorded during these three months reached 95°F (and higher) on most days so that by the end of August the vines were straining from hydric stress. The positive side was that the exceptionally dry conditions favoured a complete absence of vine diseases and vine pests. The berries, albeit small and slow to ripen, were in very healthy condition, transformed by the heaven-sent rain of September 6th and 9th. Picking was deferred following these showers and the berries filled out and the skins softened. The good flowering and fruit-set played a key role in maintaining yields despite the drought. The vintage proceeded under clear blue skies with cool nights — perfect harvesting conditions. 2005 showed the amazing ability of the Douro's hardy vines to overcome very tough conditions and thrive.

WINEMAKERS

Peter and Charles Symington
João Pedro Ramalho

PROVENANCE

Quinta do Bomfim

GRAPE VARIETIES

Touriga Franca, Touriga Nacional
Tinta Barroca, Tinta Roriz and old
mixed vines.

STORAGE AND SERVING

Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving. An excellent dessert wine to enjoy on its own or with chocolate desserts. Also, a very good match with blue cheeses.

Suitable for Vegans

TASTING NOTE

Deep, dark red color fading slightly along the rim. The nose reveals Dow's typical brooding damson and lavender aromas and hints of cocoa powder. The generous palate has mouth-filling flavours of ripe black fruit with a subtle mint element. The supple tannins provide peppery spice and wonderful freshness. Very pleasurable to drink now, although the wine has considerable further ageing potential.

WINE SPECIFICATION

Alcohol: 20%
Total Acidity: 4.9 g/L (tartaric acid)

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