



ESTABLISHED 1798

# DOW'S PORT



## SCORES

94 Points Wine & Spirits, 2008  
91 Points, Wine Advocate, 2011  
91 Points, Wine Spectator, 2019

## 2006 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 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 the 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 favors complete and balanced grape ripening and which results in well-structured and intense, complex wines.

### YEAR AND HARVEST OVERVIEW

The winter of 2005/06 brought good levels of rainfall which was most welcome following the previous year's drought. Settled spring weather encouraged good budbreak and fruit set, although the hottest May in 40 years and a very hot June caused the vines some hardship. These conditions were broken by a severe hailstorm on the 14th of June which incurred a 30% crop loss in some of the neighbouring districts. Relatively sheltered vineyards like Bomfim were, however, spared this onslaught. Although there was some run-off, Bomfim generally benefited from the rain that proved timely given the hot and mainly dry months of August and September. The vintage started comparatively late at Bomfim on the 21st of September to allow balanced ripening of the grapes, delayed by the hot, generally dry summer conditions. A succession of Atlantic storms brought some rain during the harvest, but strong winds rapidly dried the bunches, thus pre-empting any harm to the grapes, and these were delivered to the winery in fine condition. It's clear that some very fine wines have been made during this harvest.

### WINEMAKERS

Peter and Charles Symington  
João Pedro Ramalho

### PROVENANCE

Quinta do Bomfim

### GRAPE VARIETALS

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

Very deep ruby color. The nose is complex and multi-layered, combining aromas of cherry and plum with floral notes of rock rose and hints of dark chocolate. The palate is full-bodied, showing liquorice flavors of blackcurrant and blueberry, with fresh mint notes and with ripe, peppery tannins leading to a long and spicy finish.

### WINE SPECIFICATION

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

UPC: 094799021117

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