



ESTABLISHED 1798

DOW'S PORTO



2013 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

After two consecutive years of drought, the winter of 2013 brought abundant rainfall which replenished the Douro's soil water reserves. An unseasonably cool spring followed, which delayed the vines' growing and ripening cycle. The summer was hot and exceptionally dry; just 4.6 mm of rain was recorded at Bomfim during June, July and August, practically next to nothing. However, the vines looked remarkably healthy despite the heat and the lack of water, and to our great relief some timely showers arrived on September 5th, falling evenly over several hours (13 mm at Bomfim). This rain made a real difference, giving the final stretch of ripening just the fillip that the berries required. The late starting vintage was interrupted almost as soon as it started due to some unsettled weather, but fine, sunny conditions followed, and the grapes arrived at the Bomfim winery healthy and ripe.

Charles Symington, Douro, October 2013

WINEMAKERS

Charles Symington and João Pedro Ramalho

PROVENANCE

Dow's Quinta do Bomfim vineyard
Pinhão · Douro Valley · Portugal.

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

Lifted blackcurrant and liquorice aromas combine with floral, rock rose notes and a subtle suggestion of mint and conifer/resinous essences. A wonderful streak of freshness and peppery seasoning is also perceptible on the nose. The palate shows intense, compact bramble fruit, which is succulent and smooth-textured. Full-bodied, with an ample structure that promises longevity. Underlying acidity provides balance and poise.

WINE SPECIFICATION

Alcohol: 20%

Total Acidity: 4.72 g/L (tartaric acid)

UPC: 094799021247

Certified



This company meets the highest standards of social and environmental impact

Corporation