



SCORES

94 Points, Wine Spectator, 2015
 94 Points, Wine Advocate, 2015

2013 SENHORA DA RIBEIRA VINTAGE PORT

One of the most beautiful quintas of the Douro Superior, Quinta da Senhora da Ribeira was acquired by Dow's in 1890 but sadly had to be sold in 1953. However, since the 4th generation of the Symington family bought back this unique vineyard in 1998 it has been an essential part of the great Dow's Vintage Ports. Situated on the north bank of the Douro, it marks the location of an ancient river crossing point and is named after the small chapel of Our Lady of the River, where in the past travellers would stop to pray before continuing their journeys.

VINTAGE OVERVIEW

2013 was a very dry year. The spring was changeable with dramatic fluctuations of temperature and rainfall. Warm conditions in March sped up the vines' development. This was followed by cold weather and above average rainfall in April and May. This climatic irregularity led to late bud-burst, beginning at Vesuvio in the last week of March. The drought conditions returned in the summer, however the vines appeared remarkably green and healthy. In response to the dry conditions the vines had developed very short shoots, few bunches of grapes and little foliage. This all contributed to aiding the vines' water retention. Despite the very low soil humidity, therefore, the vines were able to ripen their small bunches of grapes perfectly, producing small quantities of concentrated and balanced wine.

TASTING NOTES

With an opaque purple color, the 2013 Senhora Ribeira Vintage reveals lifted floral aromas of esteva (rock-rose) and violet thanks to the traditional Douro grape varieties Touriga Nacional and Touriga Franca, with Sousão adding spice and fine acidity. This is a full-bodied wine, with excellent dark fruit flavors and a firm tannic backbone that on the palate clearly demonstrates Dow's signature drier style.

WINEMAKERS

Charles Symington and Ricardo Carvalho

PROVENANCE

Senhora da Ribeira

GRAPE VARIETALS

Touriga Franca - 40%
 Touriga Nacional - 35%
 Sousão - 15%
 Villa Velha (old vines) - 10%

STORAGE AND SERVING

Store the bottle horizontally in a dark place with a constant cool temperature, ideally 55°F.
 Stand the bottle upright for 20 to 30 minutes before serving. Pull the cork slowly and steadily and leave the bottle for a few minutes. Pour the wine into a clean and rinsed decanter.

FOOD PAIRING

Pairs wonderfully with chocolate desserts, and soft cheeses. Port is best served in classic Port wine glassware or white wine glasses. Avoid cordial or liqueur glasses as they are too small to fully appreciate the wine's aromas.

WINE SPECIFICATION

Alcohol: 20%
 UPC: 94799021094