



ESTABLISHED 1798

DOW'S PORT



SCORES

94 Points, Decanter
93 Points, James Suckling, 2017
93 Points, Wine Advocate, 2017
93 Points, Wine Enthusiast, 2017
91 Points, Wine Spectator, 2017

2015 SENHORA DA RIBEIRA VINTAGE PORT

THE WINE

The best Touriga Nacional and Touriga Franca, combined with some Sousão, were fermented in the estates' lagares to produce a Port with an exceptionally intense, purple-black color with deep complexity, fine tannins and balanced acidity.

VINTAGE OVERVIEW

In the Douro Superior, the 2015 growing season was simultaneously the hottest and driest for 36 years, although (unusually for the Douro Superior) it had benefited from more spring rain than the other sub-regions of the Douro, putting the vines in a good place to withstand the intense heat.

TASTING NOTES

Exceptionally aromatic with aromas of violets, hints of blackberry, blackcurrant and black plum on the nose. There is some spice that is balanced with fresh acidity and minerality. A long finish with ripe but firm tannins.

WINEMAKERS

Peter and Charles Symington
João Pedro Ramalho

PROVENANCE

Senhora da Ribeira

GRAPE VARIETALS

Touriga Franca, Touriga Nacional,
Sousão

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.

Suitable for Vegans

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%
Total Acidity: 4.7 g/L (tartaric acid)

UPC: 094799021124

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Certified



This company meets the highest standards of social and environmental impact

Corporation