



ESTABLISHED 1798

DOW'S PORT



SCORES

99 Points, Wine Spectator, 2013
97 Points, Wine & Spirits, 2013
96-98 Points, Wine Advocate, 2013
96 Points, Wine Enthusiast, 2013

VINTAGE PORT 2011

Declared Vintage Port is only made in the most exceptional years and comprise less than two percent of all Ports produced. Dow's 2011 Vintage Port came primarily from two of the Douro's finest Quintas, Senhora da Ribeira and Bomfim. Dow's was one of the first houses to invest in premium vineyards in the Douro, acquiring them in 1890 and 1896 respectively.

VINTAGE OVERVIEW

While 2011 was another exceptionally dry year, there was plenty of rainfall from October to December 2010. This abundant autumn/winter rainfall created good water reserves deep in the Douro subsoil, critical to the vines' development. April and May were hotter than usual, which combined with some rain to create humid conditions giving rise to fungal infestations and resulting in some loss of production. This crop reduction meant that 2011 was one of the smallest years in recent memory — 15% below the average. After an early budburst everything indicated an early vintage. Fortunately the weather came to the rescue and timely rainfall paving the way for an ideal final ripening stage. Clear skies and fine, warm weather continued throughout the harvest.

TASTING NOTE

Aromatic and floral, with an excellent balance of fruit, tannin and acidity. The palate starts off with fresh green figs and ends with bitter chocolate. There is fresh acidity and a notable minerality, and no hint of any raisining or over-ripeness on the very long finish.

WINEMAKER

Charles Symington, Joao Pedro Ramalho

PROVENANCE:

Quinta do Bomfim
Quinta da Senhora da Ribeira
Quinta do Santinho
Quinta da Verdeira

GRAPE VARIETIES:

Touriga Nacional
Touriga Franca
Tinta Barroca
Vinha Velha (old vines)

STORAGE & SERVING

After about 10 years of aging in the bottle horizontally in a dark place with a constant cool temperature (55°F). These wines will throw a sediment and will require decanting. Dow's 2011 Vintage Port can be enjoyed anytime and pairs wonderfully with chocolate desserts and hard cheeses like mature Cheddar or even with a soft goat's cheese.

WINE SPECIFICATION

Alcohol by volume – 20%
Total acidity – 4.55 (g/l)

Decanting: Recommended

UPC: 094799020615