

DOW'S



SCORES

98 Points, Wine Spectator, 2018 97 Points, Wine Enthusiast, 2018 96 Points, James Suckling, 2018 93 Points, Wine & Spirits, 2018 93 Points, Wine Advocate, 2018

VINTAGE PORT 2016

It has been a long wait since 2011, a Vintage which garnered worldwide recognition for Dow's when Wine Spectator named it NoI Wine of The Year and which followed the remarkable 2007 with IOO-points result in the Wine Spectator. In 2016, perfect conditions enabled the production of an outstanding wine and one that will enhance the great Dow's Vintage Port tradition.

VINTAGE OVERVIEW

The 2016 year was viticulturally unusual with an unseasonably warm winter and an unusually cool spring, with plentiful rainfall across both seasons. This water was critical in sustaining the vines during a hot and dry summer. The abundant rainfall was what clearly di erentiated 2015 from 2016. While both years were amongst the hottest on record, the latter had a rainfall surplus, while the former had a rainfall deficit. The importance of adequate soil moisture levels during the 2016 ripening cycle was highlighted by Charles Symington in his harvest report.

TASTING NOTE

Very Dow in its intensity, taut and lean with the vigor of a young thoroughbred. Typical Dow's deep, brooding aromas of black plum and Douro schist with lavender and violet notes. Profound and substantial on the palate. A beautifully toned wine of impressive structure.

WINEMAKER

Charles Symington, Pedro Sousa, Ricardo Carvalho

PROVENANCE:

Quinta do Bomfim – 52% Quinta da Senhora da Ribeira – 37% Quinta do Cabeço – 7% Quinta da Cerdeira – 4%

GRAPE VARIETIES: Touriga Franca – 48%

Touriga Nacional – 31% Sousão – 11% Very old mixed vines – 6%

Alicante Bouschet – 4%

Suitable for Vegans

STORAGE & SERVING

After about IO 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.

These wines can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

WINE SPECIFICATION Alcohol by volume – 20% Total acidity – 4.46 (g/l)

Decanting: Recommended

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