



ESTABLISHED 1798

DOW'S PORT



SCORES

98 Points, James Suckling, 2019
97 Points, Decanter, 2019
96 Points, Wine Spectator, 2019
96 Points, Wine Advocate, 2019
96 Points, Wine Enthusiast, 2019
95 Points, Wine & Spirits, 2019

VINTAGE PORT 2017

It's remarkably rare for Dow's to declare two vintages in succession. It is only in years when the wines are of truly outstanding quality that a declaration is made. This typically only happens three times a decade — and only in exceptional circumstances in consecutive years. It is therefore with great excitement and pride that our family is declaring the Dow's 2017 Vintage. The wine has all the classic Dow characteristics and is undoubtedly a wine that is more than worthy of a declaration.

VINTAGE OVERVIEW

The 2017 was a very different year to 2016 in terms of the viticultural conditions and it was interesting to watch the progression of the wine and scrutinize its quality as it developed over its first two winters. Whereas 2016 had a very mild winter and exceptionally hot summer, this was compensated by abundant winter and spring rainfall. Conversely, 2017 was warm and dry throughout, although summer temperatures were closer to average, which proved to be a very significant factor allowing for complete, balanced ripening.

TASTING NOTE

It is rare to see such tremendous depth and intensity in color as this wine displays. The freshness of the floral aromas is very attractive with a dominance of rockrose, a flower that grows wild around the hills of Senhora da Ribeira. On the palate, it is exceptionally full-bodied, rich and powerful with black fruit coming to the fore. Gorgeously, ripe fruit is balanced by the fine tannin structure. On the finish, it is typically Dow, austere and somewhat drier than many other ports. The intense fruit avours linger long on the palate.

WINEMAKER

Charles Symington, Pedro Sousa,
Ricardo Carvalho

PROVENANCE:

Quinta do Bomfim: 43%
Quinta Da Senhora da Ribeira 38%
Quinta do Cabeço: 12%
Quinta da Cerdeira: 7%

GRAPE VARIETIES:

Touriga Nacional: 42%
Touriga Franca: 38%
Sousão: 9%
Old mixed vines (field blend): 8%
Alicante Bouschet: 3%

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.

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: 20% vol
Total acidity: 4.40 g/l tartaric acid

Decanting: Recommended

UPC: 0 94799021209

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This company meets the highest standards of social and environmental impact

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Suitable for Vegans