



ESTABLISHED 1798

DOW'S PORT



VINTAGE PORT 1985

Declared Vintage Port is only made in the most exceptional years and comprise less than two percent of all Ports produced. Dow's 1985 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

The winter and spring of 1985 were extremely wet, with a cold spell in May, and by June the vines were some three weeks behind normal development. Fortunately, hot and dry weather in July and August brought maturation back on track. The great weather drama stressed the vines making them work through the year creating thick skins and concentrated fruit. The summer-like weather continued from early September right up to the Vintage. From start to finish the vintage grapes were uniformly healthy with no trace of mold, rot or other defects.

1985 was a great classic vintage, with concentrated, rich and potent wines. After inspecting the quality of the fruit there was every reason to be extremely pleased with the 1985 vintage which has undoubtedly produced well above average quality wines throughout the region.

TASTING NOTE

Current tasting notes Excellent ruby color, with rich and complex aromas of mature berry fruit and hints of spices. On the palate good fruit flavors, full bodied, excellent round tannins and a long lingering finish.

WINEMAKER

Peter Symington, Charles Symington, Antonio Serodio, Joao Pedro Ramalho

PROVENANCE:

Quinta do Bomfim
Quinta da Senhora da Ribeira

GRAPE VARIETIES:

Touriga Franca
Touriga Nacional
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.

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 – 3.96 (g/l)

Decanting: Recommended

UPC: 094799020226