



ESTABLISHED 1798

DOW'S PORT



SCORES

92 Points, Wine Spectator, 2005
90 Points, Wine Advocate, 1995

VINTAGE PORT 1991

Declared Vintage Port is only made in the most exceptional years and comprise less than two percent of all Ports produced. Dow's 1991 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

It had been six years since the previous declaration when Dow declared its 1991. This was the longest gap between declarations since the Second World War. In the 58 years from 1945 to 2000 we have only declared 17 Vintages.

The 1991 harvest was a very good one, the winter had proved wetter than usual with 9.93 inches in the first quarter measured at Quinta do Bomfim. Heavy winter rainfall has always been a major factor in good vintages. The spring was dry and warm and a hot summer followed. However, substantial rain fell at Bomfim and adjoining districts on the 11th and 12th September and again on the weekend of the 21-22 September. This rainfall was of immense benefit.

TASTING NOTE

Due to the summer heat, yields were well down on previous years. Consequently only a small quantity of Dow's 1991 Vintage Port was bottled. The wine is in the great tradition of Dow's Vintage Ports; it is very dark with very good color, excellent balance of tannins and acidity and an exceptionally attractive and concentrated nose. This Vintage has structure and quality, placing it amongst the finest Vintages produced in the postwar years.

WINEMAKER
Peter Symington, Charles Symington

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 - 4.35 (g/l)

Decanting: Recommended

UPC: 094799020349