



ESTABLISHED 1798

DOW'S PORT



SCORES

97 Points, Wine Spectator, 1999
96 Points, Wine Advocate, 2016

VINTAGE PORT 1994

Declared Vintage Port is only made in the most exceptional years and comprise less than two percent of all Ports produced. Dow's 2000 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

After a number of exceptionally dry years, the very wet winter of 1993/4 came as a great relief and replaced valuable water reserves. March and April were beautifully warm, rapidly bringing on the development of the vines. The maturation began early and the weather for the remainder of spring and summer was ideal with the vines developing under perfect conditions. took place with warm dry days and cool nights. Picking began at Bom m on the 16th of September and progressed beautifully. The temperature controlled equipment was virtually not used because the fruit came into the winery at ideal temperatures.

The must of this Vintage was a great indicator of the quality, showing brilliant purple color with fresh flowery aromas. Truly a "Classic" Vintage, yielding monumental wines with fabulous rich fruit character. One of the best of the century 20th century.

TASTING NOTE

The good color extraction experienced during this vintage together with the excellent ripe fruit characteristics ensure that this is one of the finest Vintage Ports produced during the last 20 to 30 years.

Deep purple colour. On the nose rich and voluptuous fruit aromas of wild berries, roses and violets. On the palate intense fruit flavors and bitter chocolate, full bodied, with plenty of tannins and an excellent fruity aftertaste.

WINEMAKER

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

PROVENANCE:

Quinta do Bomfim
Quinta da Senhora da Ribeira
Quinta do Zimbro

GRAPE VARIETIES:

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

Suitable for Vegans

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 – 4.8 (g/l)

Decanting: Recommended

UPC: 094799020462

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