



ESTABLISHED 1798

DOW'S PORT



SCORES

- 99 Points, James Suckling, 2017
- 95 Points, Wine Enthusiast, 2009
- 94 Points, Wine Advocate, 2002
- 93 Points, Wine Spectator, 2003

VINTAGE PORT 2000

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 the long dry summer, the vines are in need of water. Rainfall, even if only a little, allows the grapes to swell, the skins to soften and the sugar readings to rise. In 2000 it rained at Bomfim on the 22nd and 24th August and again on the 11th September. This was ideal and had a major impact on the quality of the wines made at this harvest. The year had started in a rather difficult way; wet and damp weather in April and May had a detrimental effect on the flowering. The 'fruit set' was poor and yields were dramatically reduced as a result. However the weather in June and July was good and maturity progressed well. With the pre-harvest rain, there was every prospect of a very small but excellent crop. This is exactly what happened.

TASTING NOTE

It has been some years since we have seen such tremendously concentrated and robust wines suited to long term ageing made at Bomfim and Quinta da Senhora da Ribeira. Deep purple color, so dark it is almost blue/black. This is a wine of great vigour with excellent fruit aromas, predominantly of plums and cassis. In the mouth, typical Dow flavors of liquorice and spices, as well as great depth and structure. It presents amazing ripe fruit flavors giving it marvellous complexity, finishing with firm bold tannins and a typical peppery dryness. A wine guaranteed to last and develop to maximum potential.

WINEMAKER

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

PROVENANCE:

Quinta do Bomfim
Quinta da Senhora da Ribeira
Quinta do Santinho

GRAPE VARIETIES:

Touriga Francesa - 30%
Tinta Barroca - 10%
Vinha Velha (old vines) - 60%

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 - 4.68 (g/l)

Decanting: Recommended

UPC: 094799020615

Symington Family Estates is a certified B-Corporation

Certified



This company meets the highest standards of social and environmental impact

Corporation