



VALE DO BOMFIM DOC DOURO RED 2016

VINTAGE OVERVIEW

This wine comes from the Symington family's Douro Valley vineyards in Northern Portugal, and in particular from those which traditionally supply the House of Dow's, one of the family's premier Port marques.

VINTAGE OVERVIEW

An unseasonably warm winter and unseasonably cool spring - both exceptionally wet - were followed by one of the hottest summers on record. At the end of August 40% more accumulated rainfall than the 30-year average was recorded in the Douro and these water reserves attenuated the effects of the very hot and dry summer. Timely rain came to the rescue during two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. Two days of opportune rainfall in mid-September were followed by dry, sunny weather for the remainder of the vintage and the grapes were picked in very fine condition.

WINEMAKING

The grapes are sorted with great care, de-stemmed and gently crushed. The fermentation temperatures and the maceration process, through pumping over and rack and return procedures, are closely monitored and adjusted for each individual fermentation, so that the wine can best reflect the innate quality and characteristics of the grapes earmarked for this wine. Sensory analysis determines the moment solids are separated from the free run juice, to produce a fruit driven red wine, with a medium structure, which ages 6 months in oak to complete its élevage, achieving the final profile to be bottled.

WINEMAKER

Charles Symington and Pedro Correia,.

PROVENANCE & GRAPE VARIETIES

The grapes are principally sourced from Quinta do Bomfim and Quinta da Senhorada Ribeira.
30% Touriga Franca
20% Touriga Nacional
50% Field Blend

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 55°F. Although approachable now, this fine wine has the potential to develop superbly in bottle for many years to come.

TASTING NOTE

Deep ruby red color. Floral aromas complemented by scents of brambly red and black fruit and peppery spice. The wine is medium to full - bodied with flavorsome plum and cherry flavors. Good balance between the fruit and acidity.

WINE SPECIFICATION

Alcohol: 13.2% vol
Total acidity: 4.7 g/l tartaric acid

Decanting: Not Required

UPC: 094799020738



SCORES

88 points, Wine Spectator, 2018