



VALE DO BOMFIM DOC DOURO RED 2017

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

It was a dry year with extremely low yields that were 20% below the 10-year average and compact bunches of excellent quality berries. The advanced growing season resulted in our earliest ever recorded harvest start date. We believe 2017 will long be remembered as a year of incredibly well-structured wines with stunning concentration, intensity, and balance.

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.

TASTING NOTE

Deep, intense garnet color. Lifted floral scent of rock rose (*Esteva* in the Douro) and Mediterranean shrubland. Attractive red fruit aromas meld with notes of clove and a hint of thyme. On the palate the wine is fleshy with full, fruit-driven flavors of plum and red fruits, mingling with spicy tannins that provide balance and structure. The wine is now drinking very well, especially if served with rich dishes.



SCORES

'Best Buy'
88 Points, Wine & Spirits, 2020

WINEMAKER

Charles Symington and Pedro Correia,.

PROVENANCE & GRAPE VARIETIES

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

WINE SPECIFICATION

Alcohol: 14% vol
Total acidity: 4.7 g/l tartaric acid

Decanting: Not Required

8,090 Cases Produced.

UPC: 094799020738

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 another 2 to 3 years.

Certified



Corporation

This company meets the
highest standards of social
and environmental impact