



VALE DO BOMFIM DOC DOURO RED 2020

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

Winter and early spring rainfall was roughly in line with the average, but higher-than average temperatures brought forward the vegetative cycle by three weeks. If overall rainfall levels were reassuring, the temperatures were far from it: every month apart from April was considerably warmer than the 30-year mean. With virtually no rain in June or July, we were relieved to have 12.6 mm falling on 20th August, although the rain was followed by three heat waves lasting until mid-September. The grapes were in surprisingly good condition (given the summer drought), allowing us to make some very good wines. Production was down by 40% in some properties, but the lower yields were compensated by overall good quality.

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

Aromas of bright red cherry with a violet floral undertone. The palate brings in blackberry fruit with a black pepper spice. All balanced by fresh acidity and medium tannins.

WINEMAKER

Charles Symington, Pedro Correia and Hugo Almeida assisted by the Symington DOC Douro winemaking team.

PROVENANCE & GRAPE VARIETIES

The grapes are principally sourced from Quinta do Bomfim and Quinta da Senhora da Ribeira.
40% Touriga Nacional
30% Tinta Roriz,
20% Touriga Franca
10% Tinta Barroca

WINE SPECIFICATION

Alcohol: 14 % vol
Total acidity: 5.6 g/l tartaric acid

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.

Decanting: Not Required

Certified



This company meets the highest standards of social and environmental impact

Corporation

