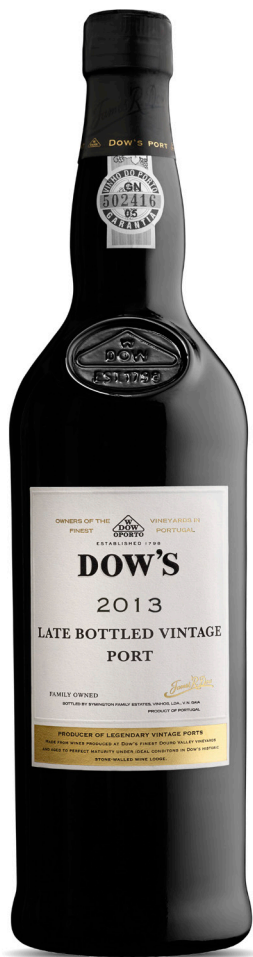


LATE BOTTLED VINTAGE PORT

2013



For over two centuries the name of Dow's has been closely linked with the finest Ports from the vineyards of the Upper Douro Valley. Since 1912, when Andrew James Symington became a partner in Dow's, five generations of Symington winemakers have lived and worked at their vineyards of Quinta do Bomfim and Quinta da Senhora da Ribeira from where they have produced many memorable wines, including the only Vintage Port made in the 21st century with a perfect 100-point score.

THE WINE

This 2013 Late Bottled Vintage (LBV) shares the same provenance with Dow's legendary Vintage Ports, namely the Quinta do Bomfim and Quinta da Senhora da Ribeira vineyards, which have been owned by Dow's since the late 19th century. Five generations of Symington family winemakers have tended these vineyards, deriving from them Dow's distinctive wine profile, characterised by intense, structured wines with fresh black fruit flavours, peppery tannins and a hallmark drier style. The late starting 2013 harvest yielded grapes in very fine condition, the Touriga Nacional performed especially well, and this became apparent in the wonderful colour and aromas from the fermentations in the lagares at Senhora da Ribeira. The grapes showed perfect graduations ranging between 13° and 14° Baumé, and this contributed to full, structured wines.

YEAR AND HARVEST OVERVIEW

After two consecutive years of drought, the winter of 2013 brought abundant rainfall which replenished the Douro's soil water reserves. An unseasonably cool spring followed, which delayed the vines' growing and ripening cycle. The summer was hot and exceptionally dry; just 4.6 mm of rain recorded at Bomfim during June, July and August, practically next to nothing. However, the vines looked remarkably healthy despite the heat and the lack of water and to our great relief some timely showers arrived on September 5th, falling evenly over several hours (13 mm at Bomfim). This rain made a real difference, giving the final stretch of ripening just the fillip that the berries required. The late starting vintage was interrupted almost as soon as it started due to some unsettled weather, but fine, sunny conditions followed, and the grapes arrived at the Bomfim and Senhora da Ribeira wineries healthy and ripe.

Symington tasting room, January 2019

WINEMAKERS

Charles Symington and João Pedro Ramalho.

TASTING NOTE

Deep purple with an opaque centre. Fresh, exuberant aromas of red and black fruits, mint and liquorice preface a broad palate of fruits of the forest with undertones of schist and firm, yet supple tannins. The well-toned structure combines sumptuous flavours with grip, ending with a long spicy finish.

Symington tasting room, January 2019

PROVENANCE · GRAPE VARIETIES

Dow's Quinta do Bomfim and Quinta da Senhora da Ribeira vineyards · Douro Valley · Portugal.

Grape varieties: Touriga Franca, Touriga Nacional, Sousão, Tinta Barroca, Tinta Roriz

STORAGE AND SERVING

This Port is bottled ready to drink and does not benefit from further cellaring. Once open, it will keep in fine condition for up to a month. An excellent dessert wine to enjoy on its own or with chocolate desserts or semi-cured/cured cheeses (Cheddar, Manchego and others).

WINE SPECIFICATION

Alcohol: 20% (v/v 20°C)
 Total Acidity: 4.6 g/L (tartaric acid)
 Baumé: 3.7°
 pH: 3.55
 Allergy advice: Contains sulphites