


 ESTABLISHED 1798
DOW'S
PORT



2016 LATE BOTTLED VINTAGE PORT

Full-bodied, rich and perfectly balanced, Dow's Late Bottled Vintage Ports are carefully selected to reflect the unique characteristics of each vintage, and are only bottled in the best years. Dow's 2016 Late Bottled Vintage Port shares the same provenance with Dow's legendary Vintage Ports, the iconic Douro properties of Quinta do Bomfim and Quinta Senhora da Ribeira. Aged in seasoned oak vats four to six years before bottling and release (ready to drink), and carrying Dow's distinctive drier finish, this is an LBV worthy of attention.



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. Some timely rain fell over 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.

Charles Symington, Douro, October 2016

WINEMAKER TASTING NOTES

Deep, brooding black fruit aromas and floral essences of violets and rockrose with a sprinkling of mint and subtle notes of pine needles. Big and substantial on the palate, broad and mouth-filling with ripe berry fruit and brambles – compact and concentrated. Peppery tannins provide structure and a sense of freshness that brings the fruit to life. The full, voluptuous fruit flavours are balanced by Dow's hallmark drier finish.

Symington tasting room, February 2021

FOOD PAIRING SUGGESTIONS

To be enjoyed on its own or paired with chocolate desserts and semi-cured (or cured) cheeses.

WINE SPECIFICATIONS

Alcohol: **20%**
 Acidity: **4.4 g/L**
 Baumé: **3.5°**
 pH: **3.6**



Store vertically in a cool environment



No need to decant



Once open enjoy within 4-6 weeks



Allergy advice: Contains sulphites