

DOW'S 2005 LATE BOTTLED VINTAGE PORT

DOW'S

Dow's is owned and managed by the fourth generation of the Symington family, Port producers since the 19th Century. The family, whose experience dates back over 100 years, supervises all the vineyards, winemaking and ageing of this wine.

Dow's owns two of the Douro's finest Quintas, Senhora da Ribeira and Bomfim. They were acquired in 1890 and 1896, making Dow's one of the first houses to invest in premium vineyards.

LATE BOTTLED VINTAGE

Dow's 2005 Late Bottled Vintage is a wine of a single year but it is not a "declared" Vintage Port. Whereas Vintage Port spends only two years in oak cask and then matures in bottle, LBV is aged in seasoned oak casks and then bottled, when it is between four and six years old. At the time of bottling, Dow's LBV has completed its maturation and is ready for drinking without the need for decanting.

Over the last twenty five years the work done in Dow's vineyards and wineries has served to constantly improve the quality of all of Dow's premium Ports. Nowhere has this investment been more evident than in the quality of Dow's Late Bottled Vintage Ports (LBV). Dow's LBV is full-bodied, rich but perfectly balanced with soft peppery tannins and with a fine acidity that ensures perfect balance on the palate. The classic Dow's dry finish is always present in the house's LBV. Dow's LBV has consistently won more awards than most other LBV Ports on the market and has earned a reputation for excellence. It is served in countless fine restaurants, on several major international airlines and most importantly it is widely appreciated by consumers in many countries around the world.



Tasting Notes

Dow's LBV 2005 has a lovely deep red colour. On the nose this wine is velvety smooth, with intense lifted aromas of wild berry fruits and floral hints exploding from the glass. On the palate full-bodied concentrated and rich, with excellent dark fruit flavours such as black plums, combined with nuances of dark chocolate. Ending with a long and slightly dry finish.

Food pairing suggestion and serving

Dow's LBV can be enjoyed anytime and pairs wonderfully with chocolate desserts and hard cheeses like mature Cheddar or even with a soft goat's cheese.

Contemporary Family Comments

"2005 has proved once again the amazing ability of the vine to overcome very tough conditions. It was astonishing to see the small green berries fill out, turn dark red and ripen with such limited moisture in the soil. Nature was very kind to us with rain on the 6th and 9th, followed by a succession of beautiful sunny days. We are confident that some very interesting and very good Ports will have been made in the Douro this year."

Charles Symington, October 2005

Wine Specification

Alcohol by Volume: 20% vol (20°C)

Total Acidity: 4.54 g/l tartaric acid

Baumé: 3.6

Reviews & Awards

"A top house owned by the powerful British Symington family. The house style is intense and serious..."

Susan Keevil/Susy Atkins, Which? Wine Guide 2003

*"Rating Portugal's producers of Port...Dow Five star***** (Outstanding)."*

Robert Parker, Parker's Wine Buying Guide, 2003