

WINE DESCRIPTION

DOW'S FINE WHITE


ESTABLISHED 1798

DOW'S 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.

Fine White

Dow's Fine White is made primarily at our Quinta do Sol winery. Only traditional white grape varieties from the Douro valley are used.

Dow's Fine White was 100% fermented off the skins and using temperature control so that fermentation takes place between 18-22°C.

Aged for an average of three years it is bottled when ready to drink and requires no further ageing.

A refined and refreshing aperitif when served chilled on its own, it also makes a delicious long drink when served with ice, a slice of lemon and tonic water.

Tasting Notes

Dow's Fine White ages mainly in wood, gaining a rich golden colour and an intense rich nutty aromatic complexity. A certain amount of wine is not wood-aged and is blended in to add freshness and fruit character. On the palate, balanced and smooth, with excellent acidity and a long finish.

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, Wine Buying Guide, 2003

"Style deliberately slightly drier than other shippers..."

Hugh Johnson's POCKET WINE BOOK 2005

Wine Specification

Alcohol by Volume: 19% v/v (20°C)

Total Acidity: 3.41 g/l tartaric acid

Baumé: 3.1

