

# DOW'S PORT

## LATE BOTTLED VINTAGE

2011

Dow's, one of the most iconic and respected Port houses, owned and managed by the Symington family. To this day they proudly control every stage of the winemaking process. Long-aware that great wines are made in great vineyards, Dow's was one of the first Port shippers to invest in vineyards in the Douro. To this end, in the 1890s, Dow's acquired two of the Douro's finest quintas, Senhora da Ribeira and Bomfim, both of which continue to produce outstanding wines more than a century later.

### LATE BOTTLED VINTAGE 2011

Dow's 2011 Late Bottled Vintage is a single harvest wine, differing primarily from a "declared" Vintage Port in that, to show their true potential, LBVs require a longer maturation period in seasoned oak vats. The wine is fully mature and ready for immediate consumption and can be served with no need for decanting. LBVs are very stable and will keep their freshness for a further week or so after opening.

Dow's Late Bottled Vintage Port comes from the same vineyards and shares the same winemaking with Wine Spectator's Number One wine of 2014, Dow's 2011 Vintage Port. Unlike many Port shippers, it is only in occasional years of exceptional quality that Dow's releases an LBV, which is why we believe that our wine stands out well above any alternative.

### THE VITICULTURAL YEAR

December 2010 brought a significant amount of rain which replenished the ground water reserves enough to see the vines through to harvest despite the fact that the rest of the growing season was drier than normal. This resulted in very concentrated grapes, due in part to slightly reduced yields. Two welcome rain showers at the end of August and in early September put the final gloss on a perfect phenolic maturation with the fruit developing an amazing colour, and the vintage then took place under ideal conditions

### TASTING NOTES

The wine has a deep ruby colour, and a fine complex nose with layers of dark fruits, and hints of violets and cigar box aromas. The well-balanced palate is muscular and full-bodied, with a great purity of style, and its firm tannins hold on into a long and spicy, peppery finish. Dow's trademark drier style is much in evidence throughout.

### FOOD PAIRING SUGGESTIONS

Dow's LBV is a wonderfully versatile wine which harmonises beautifully with a variety of end-of-meal dishes, from the classic Port and mature cheese combination, both creamy and hard, and of course chocolate desserts & mousses and cakes.

### WINEMAKER'S OVERVIEW

The 2011 Vintage Ports are characterised by an unusual combination of elegance with power and structure. Whereas "elegant" usually implies lighter-bodied, the 2011s have fantastic aromas and great elegance but are big wines - not an easy balance to achieve.

Charles Symington, 15 March 2013



### SPECIFICATIONS

Alcohol by Volume: 20% vol

Total Acidity:  
3.95 g/l tartaric acid

Baumé: 3.3