

DOW'S 2003 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 2003 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

Deep ruby colour. On the nose excellent brambly fruit and cassis aromas, with deep aromatic concentration. On the palate showing a brooding concentration of black and red fruit driven flavours. The Dow LBV 2003 is full bodied, with a powerful tannic grip, ending in 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

"It was deeply satisfying to have harvested such an excellent vintage before the rains came. It was also particularly pleasing to have had conditions that allowed for ripening so perfectly a vintage."

Charles Symington
October 2003

Wine Specification

Alcohol by Volume: 20% vol (20°C)
Total Acidity: 4.5 g/l tartaric acid
Baumé: 3.6

Reviews & Awards

SILVER MEDAL

International Wine & Spirit Competition 2008
International Wine Challenge 2008
Decanter Awards 2008

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

Hugh Johnson's POCKET WINE BOOK 2005

"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