



For over two centuries the name of Dow's has been closely linked with the finest Ports from the vineyards of the Upper Douro Valley. Since 1912, when Andrew James Symington became a partner in Dow's, five generations of Symington winemakers have lived and worked at their vineyards of Quinta do Bomfim and Quinta da Senhora da Ribeira from where they have produced many memorable wines, including the only Vintage Port made in the 21st century with a perfect 100-point score.

CRUSTED PORT BOTTLED 2013



Dow's A-Rated vineyards in Quinta do Bomfim, Pinhão

THE WINE

Dow's Crusted is a blend of excellent young ports from two or three harvests, bottled without any fining or filtration in 2013. Only the bottling year is indicated on the label, as the port results from a blend of choice wines from several harvests. This port was aged in bottle in the Dow's cellars in Portugal for eight years before being offered for sale.

Crusted Port derives its name from the fact, that exactly like Vintage Port, it will throw a "crust" or natural deposit with bottle age. As with Vintage Port, the wine should be stored lying down and will require decanting prior to serving. Stand the bottle upright for an hour or two before opening so as to allow the deposit to settle prior to decanting.

Crusted Port, although approachable at the time of release (i.e. a minimum of 3 years after bottling), will repay the patience of allowing it to develop further in bottle for a number of years. It will then develop the magnificent bouquet and flavour unique to bottle matured wines, and thus offers an excellent value alternative to Vintage Port.

WINEMAKERS

Charles Symington and João Pedro Ramalho

TASTING NOTE

Inviting aromas of, crushed cherries, cassis and fruits of the forest. Lush and opulent on the palate with succulent, ripe blackberry flavours, hand in hand with attractive spicy notes from the fine-grained tannins. A generous, stimulating wine, enjoyable on its own, with chocolate desserts or with a cheese platter.

Symington tasting room, Winter 2021

PROVENANCE · GRAPE VARIETIES

Principal origin: Dow's Quinta do Bomfim and Senhora da Ribeira vineyards. Some components are sometimes drawn from other, smaller Dow's properties · Douro Valley · Portugal.

Grape varieties: Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz and old mixed vines.

STORAGE AND SERVING

Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving. An excellent dessert wine to enjoy on its own or with chocolate desserts. Also, a very good match with blue cheeses.

WINE SPECIFICATION

Alcohol by Volume: 20% vol (20°C)

Total Acidity: 4.10 g/l tartaric acid

Baumé: 3.5°

pH: 3.55

Allergy advice: Contains sulphites

Compatible with vegetarian and vegan diets