



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 Dow's 2007 Vintage Port, rated 100-points in Wine Spectator magazine and the Dow's 2011 Vintage Port: 'Wine of The Year' in the same magazine's Top 100 Wines of the World (2014).

QUINTA DO BOMFIM VINTAGE PORT 2010

THE WINE

One of the Douro Valley's finest vineyards, Quinta do Bomfim is at the heart of Dow's wines, having provided the main structure for its famed Vintage Ports since 1896. In non-declared years, the finest wines from the vineyard are selected for bottling as Quinta do Bomfim Vintage Port and as such they closely reflect the characteristics of this single property, whereas a 'declared' Dow's Vintage expresses the house style, derived from the sum of the several vineyards from which it is made. Five generations of Symington winemakers at Bomfim have developed a style that suits the vineyard; fermentations are a little longer resulting in a drier profile that has become one of Dow's distinctive hallmarks. The Bomfim vineyard is predominantly south facing, an aspect that favours complete and balanced grape ripening and which results in well-structured and intense, complex wines.

YEAR AND HARVEST OVERVIEW

Following three consecutive years of drought, the winter of 2010 resembled a deluge at times with well above-average rainfall and very cold conditions that brought frequent snowfalls to the Douro. At Bomfim, we had 50% more rainfall from October (2009) to March 2010, 789 mm instead of the average for the period: 524mm. This was excellent for replenishing the much-depleted water tables. The cold, wet weather delayed bud-break by ten days, but the very warm spring brought excellent conditions for flowering and fruit-set. The wet winter proved a blessing due to the summer extremes experienced; July and August were not only hotter than usual, but also exceptionally dry, without a single drop of rain. Owing to the delayed cycle, the vintage started about a week later than usual, on September 20th. We held back on picking the Touriga Nacional to allow it to ripen fully. This was a good call, and our patience was vindicated by the Nacional musts, which were well balanced, with good colour and tannins. They produced structured wines with very elegant aromas.

Charles Symington, Douro, October 2010

WINEMAKERS

Charles Symington and João Pedro Ramalho.

TASTING NOTES

Lovely bright floral freshness with the typical Douro aromas of rock rose as well as the trademark Quinta do Bomfim signature of eucalyptus, mint and bristling blackberry intensity. The seductive palate offers up succulent, ripe black fruit flavours with strands of liquorice and peppery tannins vying for attention. Immensely pleasurable to drink now but with the substance and structure that will see it develop in bottle for another couple of decades.

Symington tasting room, Winter 2021

PROVENANCE · GRAPE VARIETIES

Dow's Quinta do Bomfim vineyard · Pinhão · 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: 20% (v/v 20°C)
 Total Acidity: 4.70 g/L (tartaric acid)
 Baumé: 3.4°
 pH: 3.65
 Allergy advice: Contains sulphites
 Compatible with vegetarian and vegan diets