



Dow's has been associated with the Douro's finest Vintage Ports for over two centuries. Since A J Symington became a partner in Dow's in 1912, five generations of Symington winemakers have lived and worked at Quinta do Bomfim and Quinta da Senhora da Ribeira, producing countless memorable wines.

 @Dows_Port



WINE DESCRIPTION SHEET

DOW'S QUINTA DO BOMFIM VINTAGE PORT 2023

THE QUINTA

One of the finest Douro estates, Quinta do Bomfim is at the heart of Dow's, providing the main structure for its legendary Vintage Ports since 1896. The estate is situated in the Upper Douro Valley with schist slopes arranged in vineyard terraces, which have yielded Dow's most memorable wines for over a century. Quinta do Bomfim is ideally located in an area of transition between temperate and Mediterranean climates. Predominantly south-facing with ample solar exposure, the estate delivers complete and balanced grape ripening, which results in well-structured, intense and complex wines. All the Bomfim wines are produced at the property's specialist on-site winery where small batches of grapes are trodden and fermented in modern lagares.

THE YEAR

Abundant rainfall during the first half of the winter reversed the severe drought of 2022, replenishing soil water levels satisfactorily. Although February to April was an exceptionally dry and mild period, generous late spring rainfall in May and June sustained the vines over the ripening cycle. While much of Europe was blasted by extreme heatwaves during the summer, July temperatures in Portugal were close to normal and in the Douro fractionally below average. Although there was virtually no rainfall in the Douro during July and August, reasonable soil moisture, combined with comparatively moderate temperatures, favoured good levels of acidity, balanced maturations, and good phenolic development. Perfectly timed rain in early September provided a great start to the vintage, and we picked under fine conditions during the first half of the month. From mid-September, excessive rainfall affected later ripening grapes, but many of our finest vineyard parcels had been picked before the rain, enabling us to produce some very fine wines.

STORAGE AND SERVICE

Storage: Store the bottle horizontally, ideally in a cool, dark place with a constant temperature.
Decant: Yes
Food Pairings: Chocolate desserts and blue cheeses.
Longevity after Opening: 2-3 days.
Serving temperature: 16°C

WINE SPECIFICATION

Alcohol: 20 %
Acidity: 4.20 g/l (tartaric acid)
Baume: 3.40 °
pH: 3.70
Allergens: Sulphites
Vegetarian: Yes
Year of Bottling: 2025

WINEMAKER

Charles Symington, Pedro Sousa

TASTING NOTES

Deep, brooding blackcurrant aromas with some dark chocolate, cocoa and secondary red berry scents – raspberry and strawberry. Big hearted and full-bodied on the palate with typical Dow grainy, peppery tannins and a shaft of acidity providing great definition to the overall balance.

GRAPE VARIETIES

Touriga Nacional (48); Touriga Franca (27%);
Alicante Bouschet (14%); old, mixed vines (7%);
Sousão (4%).