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Dow's 20 Year Old Tawny Port

Port from Portugal

WS 93 WE 91

750ML / 20% ABV

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Winemaker Notes

"20 Years" indicates an average age – this Aged Tawny Port is a blend of older wines, which offer complexity and younger wines, which bring fresh fruit flavors and vibrancy. During their long maturing period in oak casks, Aged Tawnies undergo subtle color changes: the deep red hue which characterizes Port's youth gradually gives way to a paler golden amber color. Dow's is known for its characteristically drier house style. This 20 Year has a full, nutty bouquet, concentrated, citrus, almond and caramel notes on the palate and a lingering finish. Many consider the 20 Year to be the perfect blend of complexity and vibrant fruit when it comes to Aged Tawny.

Serving and pairing suggestions

Dow's 20 Year is bottled ready to drink after an average of at least 20 years of cask aging. It has a t-cap closure, which means that you don't need a corkscrew to open it and that it will stay fresh for four to six months if stored in a cool, dark place or refrigerator. Serve it in a glass with at least a six ounce capacity so that you may appreciate the wine's aromas. Dow's 20 Year is delicious when paired with soft ripened cheeses, flan or fruit tarts. In warmer months, try it chilled for a refreshing dessert in a glass.

Critical Acclaim

WS 93 Wine Spectator

Juicy and lively in feel, with flan, date, persimmon and caramel notes weaving around each other, backed by a racy bitter almond accent on the finish. There's lots to like here. Drink now.

WE 91 Wine Enthusiast

Soft in texture yet mouthcoating in its intensity, this is a honeyed, nutty wine filled with dried fruit, toffee and almond butter aromas and flavors. Like all tawnies, it won't improve with bottle age, so drink this while your young vintage Ports hog the cellar space.

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For over two centuries the name of DOW has been associated with the finest Port from the vineyards of the Upper Douro Valley. Throughout the 20th Century and into the 21st, the Symington family has built on the legacy of the preceding Silva and Dow families. Generations of Symington winemakers have worked at the Dow's vineyards: Quinta do Bomfim and Quinta da Senhora da Ribeira, creating from them Dow's superbly concentrated wines that are intense and tannic when young, maturing towards a superlative racy elegance with age and scented with violet and mint aromas. Dow's attractive and distinctive drier finish is the recognizable hallmark of the wines from this great Port house.



The story of Dow's is unusual amongst all the great Port houses. It began in 1798 when Bruno da Silva, a Portuguese merchant from Oporto, made a journey which was the opposite to that of the first British merchants. Bruno set up in London from where he imported wine from his native country. He married an Englishwoman and was rapidly assimilated into London society where his business acumen led to a fine reputation for his wines. But the outbreak of the Napoleonic wars put his business in jeopardy. Undaunted, Bruno da Silva applied for 'letters of marque' (Royal Assent to equip a merchant ship with guns) to secure safe passage of his Port from Oporto to Bristol and to London. His became the first and only Port company to transport its precious cargo of casks of fine Ports under its own armed protection across the treacherous Bay of Biscay, a strong dissuasion to attack during a period when less audacious companies saw their sales dwindle away.

The Port shipping business was continued by Bruno's son, John da Silva who in 1862 brought into partnership Frederick William Cosens. Together with John's son, Edward, they became the active partners in Silva & Cosens. Edward da Silva inherited his grandfather's business ability and the company continued to prosper. Edward became a highly respected figure in the London wine trade and was one of the founders of the Wine Trade Benevolent Society, the leading charity which survives to this day as the principal British wine trade organisation. Edward da Silva was to be the Benevolent's chairman and then, from 1892, its president for many years.

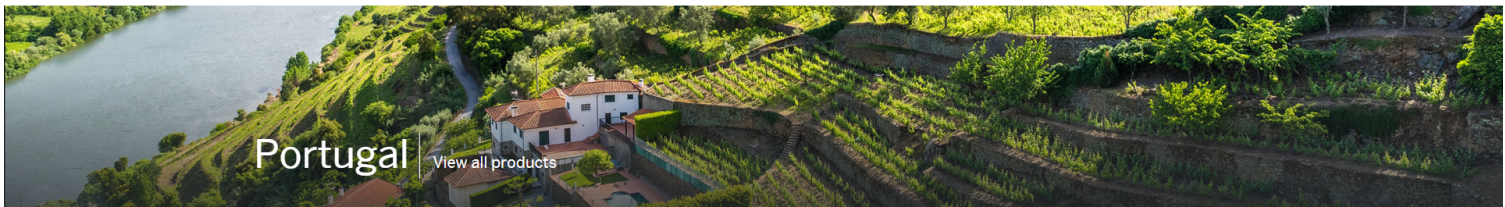
With the continuing expansion of the firm, Edward da Silva and Frederick Cosens were joined by George Acheson Warre, whose well known family had been involved in the Port trade since its earliest years. 'GAW' joined as partner in 1868 and became its driving force in Portugal.

In 1877, Silva & Cosens merged with another leading Port company, Dow & Co, who's senior partner was James Ramsay Dow, who had made a name for himself in 1856 with the publication of his important treatise, 'An Inquiry into the Vine Fungus with Suggestions as to a Remedy.' The Oidium fungus was at the time devastating the Douro's vineyards.

Although smaller than Silva & Cosens, Dow & Co had become a very highly regarded Port producer with a particularly fine reputation for its Vintage Ports and when the two companies merged, it was decided to adopt DOW'S as the brand name.

More Products From This Winery

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Best known for intense, impressive and age-worthy fortified wines, Portugal relies almost exclusively on its many indigenous grape varieties. Bordering Spain to its north and east, and the Atlantic Ocean on its west and south coasts, this is a land where tradition reigns supreme, due to its relative geographical and, for much of the 20th century, political isolation. A long and narrow but small country, Portugal claims considerable diversity in climate and wine styles, with milder weather in the north and significantly more rainfall near the coast.


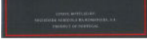


While Port (named after its city of Oporto on the Atlantic Coast at the end of the Douro Valley), made Portugal famous, Portugal is also an excellent source of dry red and white wines of various styles.

The Douro Valley produces full-bodied and concentrated dry red wines made from the same set of grape varieties used for Port, which include Touriga Nacional, Tinta Roriz (Spain's Tempranillo), Touriga Franca, Tinta Barroca and Tinto Cão, among a long list of others in minor proportions.

Other dry wines include the tart, slightly effervescent Vinho Verde white wine, made in the north, and the bright, elegant reds and whites of the Dão as well as the bold, and fruit-driven reds and whites of the southern, Alentejo.

The nation's other important fortified wine, Madeira, is produced on the eponymous island off the North African coast.

New Arrivals From This Region and Varietal

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Blended from the most important red grapes of the Douro Valley, Port is the famous fortified wine from Portugal. It is based on the Touriga Nacional grape with over 80 other varieties approved for use in the blend. However, typically about four other varieties play a major role: Tinta Barroca, Tinta Cão, Tinta Roriz (Tempranillo) and Touriga Francesa. Other wine regions of the world can produce fortified wine of a similar style from the same grapes or other grapes.

There are numerous styles of Port: Ruby, Tawny, Vintage, LBV, White, Colheita, and a few unusual others.

Ruby ports usually pack the most value and are ready to drink once bottled. Typical characteristics are ripe cherry and blackberry flavors with stewed plums, cocoa and dates.

Tawny ports are "tawny" in color and have flavors of toffee, caramel, toasted pecans, vanilla, dried apricot, citrus peel, green figs and roasted espresso. The age designation on a Tawny Port indicates the average vintage age of the grapes in the bottle. These are not intended to be aged once bottled.

When Port is made with high quality grapes selected from a single notable vintage, it is called Vintage Port. Some of the best recent vintages are 2016, 2011, 2007, 2003, 2000, 1997 and 1994. Vintage Ports are complex and full-bodied with many flavors possible: concentrated blackberry, black cherry, raspberry and spice, smoke, coffee and chocolate. Vintage ports tend to improve in the bottle up to approximately 30 years from the vintage.

LBV Port comes from a single-vintage Ruby Port and may spend six years in the barrel before being bottled. These are ready to drink upon release. Serve most Ports slightly chilled at around 55-65°F.

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