



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.

FINE TAWNY



THE WINE

Dow's Fine Tawny is a three-year-old blend aged in small oak casks at our lodges in Vila Nova de Gaia. The barrel ageing produces a smoother and lighter style of wine than the Dow's Ruby which is aged primarily in large oak vats and tonels. Dow's Tawny combines subtle fruit with delicious velvety nutty flavours derived from the cask ageing. It is ready to drink and enjoy when bottled and does not require further ageing.

TASTING NOTE

With an appealing tawny colour, Dow's Fine Tawny combines velvety smooth nutty and caramel aromas with deliciously ripe fruits such as apricots, with hints of raisins. On the palate it is fresh, well balanced and with a long and slightly dry finish.

SERVING & PAIRING

Try Dow's Fine Tawny chilled with dried fruits or creamy desserts.

WINE SPECIFICATION

Alcohol by Volume: 19% vol (20°C) Total Acidity: 3.0 g/l tartaric acid Baumé: 3.1 Allergy advice: Contains sulphites