

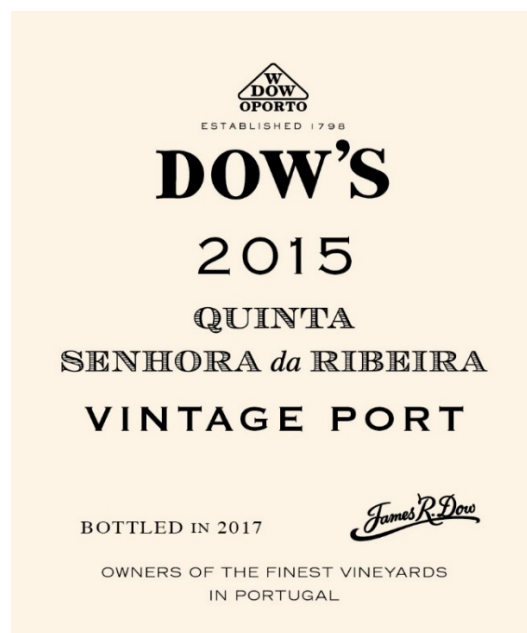


ESTABLISHED 1798

# DOW'S PORT

## LAUNCH SHEET

### Dow's Quinta da Senhora da Ribeira 2015 Vintage Port



The Symington family is pleased to announce the release of a 2015 Vintage Port from Quinta da Senhora da Ribeira, a vineyard to which they have a strong attachment. The current generation's great grandfather, Andrew James Symington, took ownership of the Quinta in 1912 when he became a shareholder in Dow's, which had originally acquired the property in 1890. Together with Quinta do Bomfim it has been the mainstay of Dow's Vintage Ports for 125 years.

**The viticultural year:** Abundant autumn rainfall at the start of the viticultural year proved crucial in creating soil water reserves that were enough to sustain the vines in what was to become the hottest and driest growing season of the last three decades. A significant aspect of the growing cycle in 2015 was the rainfall pattern in the Douro Superior where Quinta da Senhora da Ribeira is located. Following a dry spring some providential rain fell in May but most unusually, more precipitation was recorded in the Douro Superior than in the Cima Corgo. Accumulated rainfall in the Alto Douro at the end of June was 43% below average, whilst just 21% below average for the Douro Superior. This rain afforded the vines at Senhora da Ribeira protection from the exceptionally hot conditions experienced between flowering and veraison.



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Despite occasional temperature spikes in July and August, these months were milder than usual, helping to mitigate the effects of the very hot and dry early summer. Relatively cool August nights preserved the natural acidity in the berries. Maturation studies revealed quite advanced sugar readings but phenolic ripeness was lagging, mainly in the Touriga Nacional. Charles Symington, head winemaker, noted: *“The condition of the late ripening Touriga Franca was particularly encouraging, The taste development of the Franca was the most promising indicator, with concentrated and floral aromas.”*

**The vintage:** Picking began at Senhora da Ribeira on September 8<sup>th</sup>, albeit with some apprehension as the Touriga Nacional was not ready and some rain was needed. The younger vines and earlier ripening Tinta Barroca were picked first. Abundant rainfall arrived on September 15<sup>th</sup> and fell steadily over 24 hours. After the delivery of this timely rain, the skies cleared and it remained dry for the remainder of the vintage. These conditions were perfect for the final ripening of the Touriga Nacional and for the Touriga Franca to complete their development cycle.

The Touriga Nacional, from the east-facing *Vinha Grande* vineyard at Senhora da Ribeira, is planted on the estate’s highest ground, between 300 and 450 metres. This aspect helped to protect the heat-sensitive Touriga Nacional during the hot ripening seasons and picking started on 23<sup>rd</sup> September. Another week passed before the later ripening Touriga Franca was picked in the *Pedreira* vineyards closer to the Douro River between 100 and 200 metres on the south-facing terraces of Senhora da Ribeira, close to the house and winery. This southerly exposure suits the variety, which requires hot and dry conditions to attain ideal levels of ripeness.

The 2015 Quinta da Senhora da Ribeira Vintage Port was produced from one co-fermented *lagar* of Touriga Franca and Sousão (0.7 Kg per vine) picked on September 29<sup>th</sup>, and another *lagar* of Touriga Nacional also fermented with Sousão. These three historic Douro varieties have produced one of the finest wines made in recent years at Senhora da Ribeira.

All grapes were fermented in the Quinta’s own small winery which is entirely equipped with *lagares*, both the traditional stone *lagares* and the modern version of the same, permitting perfect levels of flavour and colour extraction.

In 2015 a new Oscyllis de-stalker was used for the first time at the Senhora da Ribeira winery. This innovative equipment conserves greater purity of fruit and virtually eliminates undesirable stalky flavours.

**Grape Variety Percentages:**

- Touriga Franca: 55%.
- Touriga Nacional: 35%.
- Sousão: 10%



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## Winemakers:

Charles Symington and Artur Moreira

Charles Symington: *"The windows of opportunity couldn't have been better used over the duration of the vintage; the balanced yields of the Nacional and the ideal final stages of maturation produced perfectly ripe and concentrated grapes with balanced sugar levels. The Franca was the variety that most impressed in 2015, it was exceptional."*

Artur Moreira: *"The grapes were in very fine condition in September 2015 and the weather during the vintage was near perfect. The rain of the 15th proved extremely beneficial and the harvest took place under ideal temperatures that were fractionally below the 30-year mean."*

## Analysis:

- Alcohol by volume v/v (20° C): 20%.
- Total Acidity g/l tartaric acid: 4.7.
- Baumé: 3.5.
- Bottling during May 2017 with no filtration or fining.

**Tasting notes** (from cask samples, Symington tasting room, March 2017):

Firm, intense and focused in the classic Dow style. Aromatic with typical floral violet aromas. Shows undertones of recently tilled earth with peppery tannins. Dark chocolate notes present.

## Production

700 Cases (2x6x75cl)  
42 Magnums (1,5 L)  
9 Double Magnums (3 L)



Dow's vineyard- Quinta da Senhora da Ribeira