

Dow's 10 Year Old Tawny Port Portugal

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

- GRAPE** Portuguese Blend (Red)
GEOGRAPHY Old World
COUNTRY Portugal
LARGER REGION Duriense
SMALLER REGION Douro

Rationale

Simply stated, Port is a sweet, red, fortified wine from Portugal. In fact, legally true wines labeled as Port must come from the region of Oporto in the north of the country. But be aware that there are other pretenders from other parts of the world that are delicious, but they are not the 'real thing'; to be a Port, it must come from Oporto.

Fortification is the addition of neutral spirit into fermenting wine must for the purpose of both arresting said fermentation while boosting the wine's alcohol content. If a red table wine comes in at around 14%, ports can range from 19-22-ish %.

There are several styles of port, but the 2 major styles of Port include a red Port with more berry and chocolate flavors (and slightly less sweetness), and a tawny-colored Port with more caramel and nut flavors (and more sweetness). Older, fine Tawny Ports have an even wider array of subtle flavors including graphite, green peppercorn, hazelnut, almond, butterscotch, and graham cracker.

For over two centuries the name of Dow has been associated with leading Ports. It's one of a small number of prestigious estates owned by the brilliant and prominent Symington family. "10 Years" indicates an average age – these wines being blends 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: deep red hues gradually give way to a paler amber color. Dow's is known for its characteristically drier house style.

Sight

- BRIGHTNESS** Day Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Amber
RIM VARIATION Orange
Stained Tears: None

Structure

- RESIDUAL SUGAR** Sweet
ACID Med+
ALCOHOL High
TANNIN Medium
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY High

Aroma & Taste

- BLACK FRUIT** Raisin • Black Fig • Black Plum • Prune *Condition: Raisinated / Dried*
CITRUS FRUIT Orange • Tangerine *Condition: Raisinated / Dried Part: Pith*
STONE FRUIT Apricot • Peach *Condition: Jammy / Baked, Raisinated / Dried*
FLORAL Potpourri *Condition: Dried*
OTHER SPICES Ginger Powder • Honey
OAK AGING Yes *Oak Intensity: Medium*
OAK INFLUENCE Baking Spice • Caramel / Toffee • Cinnamon • Maple / Syrup • Vanilla
OXIDATION/NUTTINESS Hazelnut • Chestnut • Pecan / Brittle
CHEMICAL COMPOUNDS Oxidation
PERCEIVED WINEMAKING CHOICES Fortified