

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 Europe

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