



DOW'S 20 YEAR TAWNY

DOC Porto | Tawny Port

Dow's 20 Year Tawny is a mature blended Port shaped by long ageing in seasoned casks. The style is nutty, citrus-led and polished, with the sweetness balanced by the house's dry, mineral Douro character. WINEMAKING: selected aged Tawny parcels are blended for an average twenty-year profile. Oxidative cask ageing gives amber colour, dried-fruit depth and roasted-nut detail while softening the tannic frame. SERVING: serve lightly chilled at 12 to 14 C with almond tart, orange cake, blue cheese, roasted nuts or dark chocolate desserts. Once opened, Tawny Port keeps well for several weeks in the fridge.

Tasting notes

Color

Amber gold with orange edges.

Aroma

Hazelnut, candied orange, fig, honey, nutmeg and soft caramel.

Taste

Silky and fresh, with dried fruit, cocoa, orange peel and balanced sweetness.

Finish

Long and dry-edged, with walnut, citrus peel and fine spice.

DOW'S Dow's is part of the Symington family's deep Douro history, with vineyards on steep schist terraces and lodges in Vila Nova de Gaia. The house is known for a drier, structured Port style shaped by traditional Douro farming and long cask work.