

DOW'S 30 YEAR TAWNY

DOC Porto | Tawny Port

Dow's 30 Year Tawny is a rare old Tawny blend with a deeper oxidative profile than the twenty-year release. It shows dried citrus, quince, almond and caramel, carried by the house's savoury Douro freshness. WINEMAKING: long cask ageing slowly concentrates colour, aroma and texture. A small selection of old Tawny parcels is blended for balance, giving maturity without losing lift or precision. SERVING: serve slightly chilled at 12 to 14 C with salted almonds, creme brulee, aged hard cheese, walnut cake or dried-fruit desserts. It is also strong as a contemplative after-dinner pour.

Tasting notes

Color

Copper amber with a pale rim.

Aroma

Dried citrus, quince, almond, caramel, cinnamon and saline lift.

Taste

Silky and layered, with orange peel, dried peach, treacle and bright acidity.

Finish

Persistent and precise, with bitter orange, spice and clean freshness.

DOW'S Dow's belongs to the Symington family's Douro portfolio, where vineyard selection and cask ageing define the house style. Its Ports are often marked by firm structure, restrained sweetness and a dry finish.