

DOW'S NIRVANA RESERVE PORT

DOW'S

Dow's is owned and managed by the fourth generation of the Symington family, Port producers since the 19th Century. The family, whose experience dates back over 100 years, supervises all the vineyards, winemaking and ageing of this wine.

Dow's owns two of the Douro's finest Quintas, Senhora da Ribeira and Bomfim. They were acquired in 1890 and 1896, making Dow's one of the first houses to invest in premium vineyards.

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Nirvana is a special Port made to complement chocolate.

Port pairs wonderfully with many foods, but few as perfectly and pleasurably as chocolate. Dow's wine making team set out together with the help of 'The Flanders Taste Foundation' in Belgium to craft a Port that would provide the ultimate match for chocolate.

After a series of tastings supported by scientific analysis to identify the key flavour components of both Port and Dark Chocolate the blend was refined accentuating the floral aromas and the tannic structure of the wine.

Dow's Nirvana will pair well with most dark chocolates but particularly well with chocolate with a cacao content of between 60% to 75%.



Tasting Notes

The aromas of black roses and violets that are so prominent in the blend are the hallmark of the grapes produced at Dow's Senhora da Ribeira while the soft ripe tannins, intense texture and dry finish come from Dow's other key vineyard Quinta do Bomfim.

Food pairing suggestion and serving

Try Dow's Nirvana with any dark chocolate for a great combination or match it with your favourite chocolate dessert. Dark Chocolate with a cacao content of between 60% and 75% is best.

Wine Specification

Alcohol by Volume: 20% vol (20°C)
Total Acidity: 4.7 g/l tartaric acid
Baumé: 3.7

