

Port + THE Douro: history

EARLY HISTORY: PORTUS + CALE

- two Roman fortresses → Portus + Cale → gave their name to Portugal
- driving the moors out in 1249 (w/ the help of the British), Portugal received official statehood recognition from the Pope.
- defined by Douro + Tagus rivers

PORTUGAL + ENGLAND: TRADE + TREATY

- 1383: treaty signed allowing free access to each other's markets
 - ↳ Treaty of Windsor: oldest + most enduring alliance b/w two nation states.
 - ↳ cemented by the marriage of João I, Portuguese King + Philippa of Lancaster.
- bacalhau for wine → lucrative trade b/w Portugal + England
 - ↳ wine was mainly light reds from modern-day Vinho Verde.

EARLY WINES FROM THE DOURO

- during a period of over-expansion and Spanish rule in the 16th century, British merchants moved south from the minho is Oporto + larger city, ports closed further north.

FROM WINE TO PORT

- War b/w England + France in 1689 sent England looking for wine in Portugal.
- oldest port shipper still trading today: Kopke
 - ↳ est. 1638
 - ↳ 1670: Warre
 - ↳ 1678: Croft
- most of the wine shipped to England in the early 18th century was dry, unstore rolls.
 - ↳ many would be fortified to 15-16° to withstand the journey
- elderberry juice (baga de sabugueiro) was commonly used to adulterate wines.
 - ↳ British became outraged at growers who were using this practice + refused to buy wine
- around this time, mid-fermentation fortification became en vogue.

FETTERMA

Originally used to mean "factory" - a body of merchants carrying out their business in a foreign country. As the British did by the late 16th century in Portugal - selling cloths + bacalhau for different

HISTORY, CONT.

- In response, the Prime Minister set up the Real Companhia das Vinhas do Alto Douro in 1763.

- fix prices, protect the authenticity of the product, raise taxes, etc.
- British shippers were excluded from the board
- in 1761, established 2 zones:

1. Vinho do Ramo ("branch wine") - intended for domestic consumption
2. Vinho da Feitoria - higher quality, intended for export

→ in order to quell fraud + adulteration, vineyards had to register production quotas

→ vineyards in Alentejo + Bairrada were ripped up to guarantee the primacy of port.

THE EXPANSION OF THE DOURO

- Up until the late 18th c., a majority of the vineyards of the Douro were located in the western reaches, modern day "Baixo Corgo" ("Below the River Corgo")
- Because the border b/w Spain + Portugal had been so war-torn, the Douro Superior + Cima Corgo had not been exploited.
 - the Companhia worked to change this.
 - Cima Corgo, hotter + more arid, producing fuller bodied wines, became very popular.
 - many quintas established at this time.

THE FIRST VINTAGE PORTS

- bottles became more useful + able to be layed down → cork
 - became available in the 1775 vintage
 - 1790 → the first shipper's name appears in a ~~port~~ Christie's catalogue → Croft.
- "Waterloo vintage" of 1815

THE FACTORY HOUSE

- late 18th century club house for British shippers

WAR + UNREST

- French occupation in early 19th century
- landowners + bourgeois remnants paid low prices for quintas expropriated from religious orders

HISTORY, CONT.

- Joseph Forester → became interested in the making of port rather than the shipping.
 - advocate of the notion of terra
 - believed port should be dry + unfortified, which was certainly against the taste of the time.

GOLDEN DECADES

- mid 19th c. → heyday for port
- 1847, 1851, 1858, 1863 + 1868 - all excellent vintages

DISEASE + DEVASTATION

- 1852 - oidium hit. → sulphur helped alleviate
 - ↳ yields down, growers suffered
 - ↳ more vineyards planted in Douro Superior, which was less affected.
- 1863 - phylloxera
 - ↳ vineyards abandoned
 - ↳ for a time, due to the French being hit, port + Portuguese wine gained momentum b/c of phylloxera

RAILWAY

- revolutionised communication + transport in the Douro - 1873
- many shippers began buying land
 - 1890: Graham bought Quinto dos Malvedos
 - 1893: Taylor Fradgate bought Quinta da Vargellas
 - 1896: Wauve bought Quinta do Bomfim
- by the first decade of the 20th century, port was bulk contract.
- the lodge at Vila Nova de Gaia was built.
- 1910-1924: political turbulence
- 1927: legislation required that all port ship out of Vila Nova de Gaia - effectively handing established shippers complete control of the industry.
 - growers were disenfranchised

History, cont.

1933 - Salazar created three corporate systems which more or less are in place today.

↳ Instituto do Vinho do Porto (IVP) oversees all.

• In order to be registered as a shipper, must:

1. maintain stock of at least 150,000L.
2. Possession of lodge in Vila Nova de Gaia

↳ very successful regime

WWII - Port trade came to a standstill & many vintages of the 1920s + 1930s were lost

1945 - Beneficio point system was adopted

- 1940s + 1950s → poverty & depression in Portugal.

1959 - ~~1959~~ Lei do fergo → requirement of a 3:1 stock ratio → for every pipe of port sold in a year, a shipper needed to have 2 in the cellar.

→ Not shippers who were unable to comply -

- by the early 70s, only 50 shippers remained (down from 83 post-war)

↳ many were taken over by multinationals (Croft, De la force, Cockburn + Sandeman)

↳ only British shippers in private hands were Taylor/Fonseca, and the Symington owned houses of Dow, Graham, Wauve, Smith Woodhouse, etc.

1963, 1966 + 1970 - best vintage declarations since the 19th century.

105 - revolution in Portugal

80s - time of change → replantings, subsidizing smaller growers

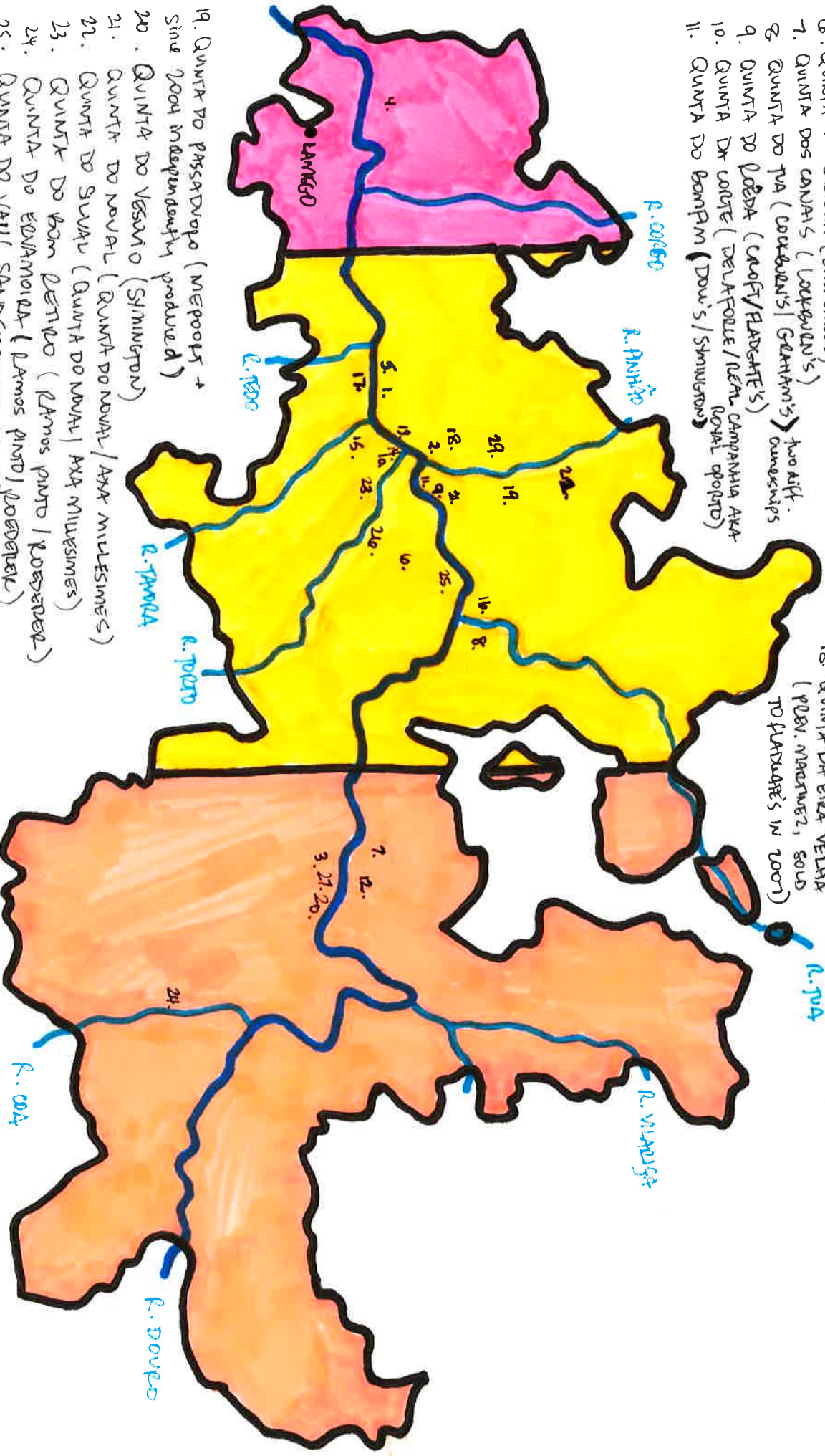
HISTORY, CONT.

NOWADAYS

- most vineyards in the Douro region
- France is the principal market for Port + Madeira

1. QUINTA DO NOVA DE NOSSA SENHORA DO CARMO (BURMEISTER)
2. QUINTA DA FOLZ (CARLEM / SOBEVINUS)
3. QUINTA DO ARADZELO (CARLEM / SOBEVINUS)
4. QUINTA DO COTTO (CHAMPALMUND)
5. QUINTA DO ATOUR AKTA (CHUDICHUS)
6. QUINTA DO GRUCHA (CHUDICHUS)
7. QUINTA DOS CANAIS (LOCKERUN'S)
8. QUINTA DO TUA (CORREIENS / GERHARD'S) → two diff. owners
9. QUINTA DO DEBDA (GROFF / PLADGATE'S)
10. QUINTA DA CORTA (DELAFOLE / GENT CAMPANHIA AKTA (LOCAL PEOPLE))
11. QUINTA DO BOMFIM (DOW'S / SYMINGTON)

12. QUINTA SENHORA DA RIBEIRA (DOW'S / SYMINGTON)
13. QUINTA DO PALTO (FERREIRA / SOARES)
14. QUINTA DO SEIRO (FERREIRA / SOARES)
15. QUINTA DO PAUSCAL (FERREIRA / PLADGATE'S)
16. QUINTA DOS MANEIDOS (GERHARD'S / SYMINGTON)
17. QUINTA DO SÃO LUÍZ (KORRE / SOBEVINUS)
18. QUINTA DA EIRA VELHA (PEB. MARTINEZ, SOU TO PLADGATE'S IN 2007)



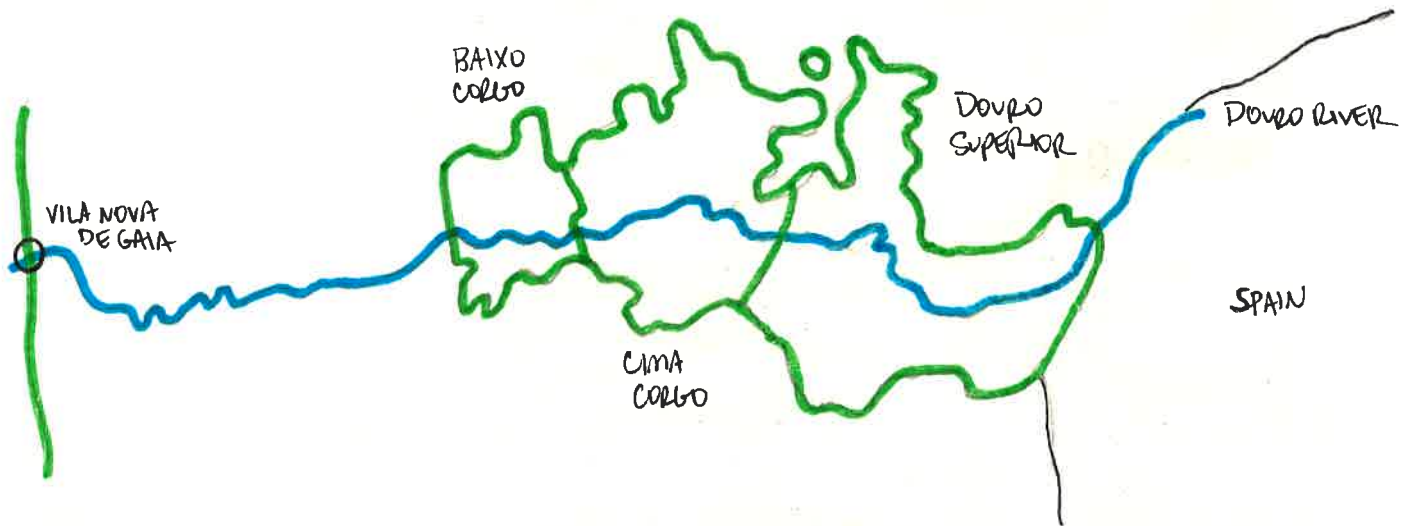
19. QUINTA DO PASSADURO (MEPROPS + since 2004 independently produced)
20. QUINTA DO VESUNO (SYMINGTON)
21. QUINTA DO NOVAL (QUINTA DO NOVAL / AXA MILLESIMES)
22. QUINTA DO SUVAL (QUINTA DO NOVAL / AXA MILLESIMES)
23. QUINTA DO BOM DETURO (RAMOS PINTO / ROSENBERG)
24. QUINTA DO EVANMOIRA (RAMOS PINTO / ROSENBERG)
25. QUINTA DO VAL (SAUDEMAN / SOARES)
26. QUINTA DA MADRUGA (SMITH WOODHOUSE / SYMINGTON)
27. QUINTA DE VITTELLAS (TAVON PLADGATE)
28. QUINTA DA TEJUA FEITA (TAVON PLADGATE)
29. QUINTA DA CAVALDINHIA (WARRDE'S / SYMINGTON)

VINEYARDS, VINES - QUINTAS

- bedrock is grey Hercynian and pre-Hercynian granite is what dominates most of Portugal

↳ the upper Douro is dominated by schist

↳ band of the Port region follows the outline of Schist



- few regions as arduous + costly to cultivate as the Douro

- foggy, heavily Atlantic influenced, very rainy, but not in summer.

↳ warmer inland than at Oporto

SUB-REGIONS

1. Baixo Corgo [Low Corgo]

- westernmost

- city of Régua

- coolest, wettest + most productive of the three zones

↳ large volumes of lighter wines.

- tributary of the Douro called the Corgo

2. Cima Corgo [TOP/UPPER CORGÓ]

- wines form the basis for premium styles of Port → especially aged Tawnies, LBV & Vintage.

VINEYARDS, VINES + QUINTAS, CONT.

SUB-REGIONS, CONT.

3. Douro Superior -
 - relative new comer - access + isolation problems
 - largest of the three
 - continental climate - drought is an issue
 - powerful, robust wines - often vintage port & unfortified wine.

VINEYARD CLASSIFICATION

- developed by Álvaro Moreira da Fonseca, published first in 1947
- still forms the basis for the cadastre or vineyard register on which the benefício is granted.

1. Locality - split into 5 sections w/ numerous sub-sectors w/ in each.
 - points can be awarded anywhere from -50 + 600.
2. Altitude - prizes lower altitudes
 - 900 minus points for vineyards above 650 m! → too cold.
3. Productivity (yield) - based on the principal that the more productive vineyards produce poorer wines.
 - used to be more varied, but now 120 points is granted to all vineyards under 55 t/ha.
4. Soil type -
 - +100 - schist
 - 100 - "transitional"
 - 250 - granite
 - 400 - alluvium
5. Vine training - vines growing on pergolas are not allowed in Port production
 - vines trained closer to ground level yield riper fruit & are given more points.
6. Grape varieties
7. Angle of Inclination (slope) - higher the slope, the better.
8. Aspect + Exposure - in the cooler, western areas, southerly exposure is preferred
 - in the warmer regions, northerly exposure is preferred.

VINEYARDS, VINES + QUINTAS

VINEYARD CLASSIFICATION, CONT.

- 9. Soiliness (soil texture) - schist reflects sunlight & acts as a heat reserve
- stonier soils allow rainwater to penetrate
- 10. Age of vines - vines < 5 yrs. old are excluded from pot production
- scale based on vine age
- 11. Shelter - the more sheltered sites, on the tributaries of the Douro, are prized more → hotter.
- 12. Vine Density - higher density reduce the vigour of each vine → higher quality, lower yields
- used to be more varied, but now every vineyard ~~about~~ above the min. 4,000 vines/ha gets points.
(vines planted before 1998 or vines on patamares have a minimum of 3,000 per hectare)
 - max - ~~2,000~~ 2340
 - min - minus 3,129 (theoretical but impossible)
 - CLASS A: Above 1200 points
 - CLASS B: 1001 - 1200 points
 - ↓
 - CLASS I: minus 201 - minus 400 points

BENEFICIO

- measured in pipes of grape must of 550 liters
- In 2011, an A-grade was authorized to produce 1560 liters/ha while a F-grade could fortify 523 liters/ha. → changes from vintage to vintage.

VINEYARD LAYOUT

- Socalcos - traditional planting for steep slopes, low planting density.
- terraces built post phylloxera were super high density - almost to uneconomic levels.
- 1960s - contour hugging terraces known as patamares
- small caterpillar tractors can fit bff.
- main drawback of patamares system is lower planting density & erosion.
- 1970s/80s - Ferreira + Ramos Pinto come up w/ vinha ao arto
- higher density
- only viable at up to 35° gradient

VINEYARDS, VINES + QUINFAS

VINEYARD LAYOUT, CONT.

- Since 1985, about 50% of Douro vineyards have been replanted + mechanized - 50% remain on socalcos.

All still employed today! Depending on the site.

a. Socalcos (old type)

- low planting density, great at preventing erosion.

b. Socalcos (newer type)

- higher density, vines could plough - use less water.

c. Patamares

- more economical than stone walls but erosion is a big problem. Allows for some mechanization. Single-row patamares common now above a 35% slope. Low vine density.

d. Vinha ao alto

- plantings vertically up & down the slope rather than along the contour. Limited to slopes of less than 35%. Higher vine density. Erosion still an issue.

GRAFFING, TRAINING + PRUNING

Two methods of training commonly used:

1. Double guyot - makes vines less susceptible to drought & increases vine longevity.
2. Spr-pruned, cordon-trained - allows for mechanization

PESTS - DISEASES

- oidium + mildew
- bunch rot (aka botrytis) is very common.
- grape moth
- leaf hopper

↳ vectors for bacterial diseases: Pierce's Disease, Flavescence Dorée

- viral diseases
- wild boar!
- organic viticulture is v. hard - need to apply systematic sprays + herbicides

GRAPE VARIETIES

- planting of many different varieties as an insurance policy.
- 1981 study on grape varieties yields the "top cinco": Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Pinhão, Tinta Cão.
- 1970s, Colares → massal selection → clonal selection common today
- Irrigation is common in the Douro
- over 100 different authorized grapes, w/ 29 recommended

Porto DOP

DOURO DOP: Branco, Rosado, Tinto, Espumante + Moscatel do Douro (Licoroso)

- Region: Douro
- Subzones: Cima Corgo, Baixo Corgo + Douro Superior
- Styles: VINO LICOROSO (TANNY, FUSY, WHITE/BRANCO, ROSÉ/ROSADO)
 - ~~Licoroso Branco~~
 - ~~Licoroso Tinto~~
- Authorized varieties:
 - Tinto: Aragonez (Tinta Roriz), Bastardo, Castelão, Condeixa, Domelinho Tinto, Malvasia Preta, Manteo, Rufete, Tinta Barroca, Tinta Francisca, Tinta Cão, Távola Franca, Távola Nacional, Trincadeira (Tinta Amarela)
 - aka Tempranillo
 - aka Távola Francesa

- min. alcohol: 19-22%
 - except Porto Branco Leve Seco (off-dry), which is 16.5%
- max. yield
 - Branco: 65 hl/ha
 - Tinto: 55 hl/ha

Branco: Arinto (Perdeita), Cercial, Domelinho Branco, Folgasão, Gouveio, Malvasia Fina, Moscatel Galego Branco, Rabigato, Samarrinho, Semillon, Sercial (Esgana Cão), Siza (Roupeiro), Verdelho, Viosinho, Vital

- RESIDUAL SUGAR LEVELS (all must reach 17.5 g/L RS)
 - extra-seco: 17.5-40 g/L
 - seco: 40-65 g/L
 - meio-seco: 65-85 g/L
 - doce: 85-130 g/L
 - muito doce > 130 g/L
- MIN. PLANTING DENSITY: 4000 vines/hectare (vines planted before 1998 or vines on patamares have a minimum of 3000 vines/hectare).

VINEYARDS, VINES + QUINTAS

- Touriga Franca (aka Touriga Franca) is the most planted grape.
 - ↳ Touriga Nacional x Mourisco
 - ↳ hardy, disease resistant
 - ↳ floral aromatics
 - ↳ mainly in Dão e Corgo
- Tinta Pinot
 - ↳ Tempranillo!
 - ↳ left out of many premium Dão rods → climate is too hot
- Tinta Barroca
 - ↳ productive
 - ↳ a large portion of Dow's Quinta do Bomfim
 - ↳ South Africa! Fortified wines
- Touriga Nacional
 - ↳ wasn't appreciated until 1970s - super low yields are not economically friendly. Program of clonal selection made yields more viable.
 - ↳ dominant in Cima Corgo & Douro Superior → Douro Superior can be a touch too warm.
 - ↳ produce the densest & most concentrated wines
- Tinta Cão
 - ↳ low yields
 - ↳ good acidity

THE QUINTA

- 34,000 growers in the Douro w/ 142,000 holdings → Napoleonic codes
- Quinta de Vargellas & Quinta do Vesúvio in the Douro Superior have their own → railway stations.
- single quinta bottlings fell out of favor from the 1870s - 1960s
- Taylor's released Quinta da Vargellas in 1958 & other growers followed suit
 - ↳ the QUINTA designation was used to distinguish b/w fully declared vintages, which would be blends from many properties, and good intervening years of a single property.
 - ↳ "non-classic" vintages → marketing/sales tool

PORT TYPES

PUPA

- aged in bulk < 3 yrs
- racking is kept to a min → no oxidative character

TAWNY

- lighter wines from the Baixo Corgo, sometimes blended w/ white port, in the most basic examples.
- heavy fining can also be used to adjust color.

ROSE

- Initiated by Croft in 2008

WHITE PORT

- "leve seco" → "light dry" → 16.5% ABV instead of 19-22%

MOSCATEL DO DOURO

- same method as port production

RESERVA/RESERVE

- category officially approved in 2002
- pretty nebulous/arbitrary definition
- has replaced "vintage character"

- If applied to a Tawny style, the wine must be cork aged for at least 7 years.
- function of quality rather than age.
- deep in color, vibrant, primary fruit.

LATE BOTTLED VINTAGE

- A wine from a single year bottled b/t 4-6 yrs. after vintage (compared to the max. 2 yrs. for vintage port)
- 1954, first usage by Noval → sanctioned by IUP in the mid-60s.
- "Envelhecimento em Garrafa" - matured in bottle → must be aged 3 years in bottle before being released. Likely to form deposit. Need decanting
- Warre + Smith Woodhouse

PORT TYPES

CRUSTED PORT → legally defined as a wine that has been matured & has sediment left in the bottle.

- "poorman's vintage port"
- wines from 2-3 vintages are aged in wood for up to 2 yrs. & bottled w/o fining or filtration.
- year of bottling has to appear on the label
- most ready to drink around 16 years of age, but can be aged longer.

TAWNY w/ INDICATION OF AGE

- Reserva - at least 7 yrs. in wood
- Except for Colheita, all blends of several vintages
→ indication of age is no more than an approximation.
- Aged in small lodge pipes - 600-640 liters.
- Tawny matured in the Douro undergoes a different (and more rapid) maturation process than that aged in the cooler lodges of Vila Nova de Gaia. → "Duro-Base"
- Ranting is important - exposure to oxygen

10 yr Tawny - still brick red in the center but developing an amber-tawny rim

20 yr Tawny - slightly sweeter than 10 yrs - concentration of sugars from evaporation.

30 yr Tawny - orange/amber-tawny to pale mahogany w/ an olive-green hue to the rim.

40 yr Tawny - Amber-tawny to deep mahogany in color w/ an olive green rim. Rancio character often evident.

COLHEITA

- means "harvest"
- product of a single harvest, min. 7 yrs but most are aged significantly longer.
- date of harvest + date of bottling must appear on label

GARRAFETA

- "private wine cellar" / "private reserve"
- wines from a single year aged for at least 7 yrs in wood + 8 yrs in glass
demi-johns → combined oxidative + reductive aging.

VINTAGE PORT

- Straightforward production: wines from a single year are bottled, w/o treatment or filtration, after spending a maximum of 3 yrs. aging in bulk (must be bottled by July 30 of the third year after harvest; wines may be sold from May 1 of the second year after harvest).
- The skill in producing a vintage port is the selection of lots made from the finest grapes picked at the optimum ripeness in the best vintages.
- Shippers have 2 years to decide whether to declare the wine as vintage.
 - ↳ individual decisions; more often than not, there is a consensus - a number of examples of "split declarations" though.
 - ↳ 2009 (Taylor, Fonseca + Croft surprised the trade w/ their declaration); 1991-92
- most shippers declare b/t 8000-15,000 cases/vintage year.
- 1975-1992 → dip in quality coinciding w/ political turmoil + focus on mass market
- Big strides in vinification/viticulture have been made since then
 - ↳ except in total wash-out years (93, 02), vintage quality port can be made every year.
 - ↳ issue of what to do in good interim years that are not declared: Crusted (less common now), second label (Fonseca Guimaraens), or SQVP (most common)
- Second labels + SQVPs are treated in the same way as vintage ports
 - ↳ sample must be submitted to the IVDP b/t 1/1 and 9/30 of the second year after harvest.
 - ↳ quantity must be registered
 - ↳ wines must be bottled as soon as they are approved (new law as of 2000 vintage)
 - ↳ may be bottled anytime until July 30th of the third year after harvest; may be shipped at anytime after May 1 of the following year.
- Prior to 1970, port was typically shipped in pipe + bottled by UK Merchants. note period for the first 10-15 yrs of age in bottle. Peak at 20-30 yrs. of age. (good when first bottled)
- ↳ 1975: first vintage bottled totally in Portugal.

MAKING PORT

PREPARING FOR THE VINTAGE

- Harvest can begin as early as mid-August in the Douro Superior, and start as late as mid-October in the Baixo Corgo
- all grapes destined for the production of port should be above 11° potential ABV/Baumé.
- Picking is entirely by hand
 - ↳ mechanical harvesting is only possible in some of the flatter reaches of the Douro Superior.
 - ↳ speed + cost

Extraction

- don't have the luxury of extended maceration → need to fortify w/in 2-3 days.
- vigorous extraction v. important
- lagar - square stone tank made from granite
 - 22 pipe (12,100 liter) capacity
- foot treading
- one sugar level has fallen to 7-8 Baumé (5-7% ABV), the must is run off the skins & fortified w/ aguardi
- substitute for foot treading needed - v. labor intensive
 - ↳ autovinification comes about in the 60s + 70s.
 - ↳ pistons, plungers + robots used to mock foot treading.

only 3% still do this

Fortification

- ↳ 115 L aguardente : 435 liters wine → 550 L pipe
- ↳ house style contributed to by fortification time
 - ↳ Suxeter (ie Graham), run off earlier, leaving more ps
 - ↳ Orier (ie Dow's), run off later, leaving less ps
- aguardente standards!
 - 1904 - port was fortified w/ beerman potato + grain spirit
 - 1972-74 - industrial spirit from Yugoslavia
- 1990s → experimentation w/ pot-stilled spirits

often distilled from grape solids left after pressing.

PORT TYPES MAKING PORT

- In the winter, months after harvest, wines are racked & potentially refortified.
- In the Spring, wines are shipped from the Douro to Vila Nova de Gaia, racked again.

MATURATION

- armazens - "warehouse"
- wine destined for bottling within 2-3 years will be aged in large oak & stainless steel to preserve quality of fruit
- wines set aside to become old fannies are transferred to smaller / edge pipes -
- oak is typically bought from Limousin + Alliers + coopered in Portugal.
- trend in maintaining armazens in the Douro.

RACKING

- "transfega"
- lees can provide off-flavors & racking aerates the wine
- typically wines are racked 3x in the first year, 2x in the second & 1x/year thereafter.

CLARIFICATION + FILTRATION

- fining, cold stabilization, filtration for color, all common

BLENDING

- can be sweetened w/ genopigas (wine prevented from fermenting by being fortified immediately)
- happens very early w/ cheap styles, but not until much later sometimes for vintage or fancy.
- vintage declaration ~ 18 mos. after harvest.

→ similar to St word for mistelle!

CATEGORIZATION

- wood-matured vs. bottle-matured → • All vintage port, QVP, crusted & unfiltered LBV

(should not need decanting)





- will not keep over the med-long term
- may, fancy, rose + white, colheita, reserve + most LBV
- bottled w/ a stopper cork.

→ • Bottled unfiltered + unfined

VINTAGES

 - widely declared

 - split vintage

- 2011 - ~~****~~ a challenging year, potential outstanding wines
- 2010 - ~~***~~ - ~~***~~ an uneven year
-  2009 - ~~****~~ an unusual split declaration, some very ripe, opulent wines
- 2008 - ~~****~~ small harvest, outstanding soups
- 2007 - ~~****~~ - ~~****~~ relatively cool growing season, great purity of fruit; widely declared
- 2006 - ~~***~~ very variable year, terroir made all the difference
- 2005 - ~~***~~ severe drought produced powerful, concentrated wines
- 2004 - ~~***~~ - ~~****~~ fine, balanced soup
- 2003 - ~~****~~ - ~~*****~~ very hot summer: ripe opulent wines, generally declared.
- 2002 - ~~***~~ near perfect growing season rined by rain during harvest
- 2001 - ~~***~~ - ~~***~~ good middle weight wines for drinking over the medium term.
- 2000 - ~~****~~ - ~~*****~~ a small harvest produced fine, concentrated wines w/ a long life ahead; unanimous declaration.
- 1999 - ~~***~~ - ~~****~~ prospects of a small but excellent harvest dashed by rain; good wines in Down Superior
- 1998 - ~~***~~ challenging year w/ some good concentrated wines
- 1997 - ~~****~~ very good, well-structured wines, widely declared
- 1996 - ~~***~~ huge crop, some balanced wines but others somewhat stretched
- 1995 - ~~***~~ concentrated but occasionally somewhat jammy; best
- 1994 - ~~****~~ outstanding wines, w/ flesh masking structure at the onset.
- 1993 -  one of the poorest years in living memory
-  1992 - ~~****~~ rich, concentrated wines from those that picked late
-  1991 - ~~***~~ ripe, full flavored wines, some of which are soft & one dimensional
- 1990 - ~~***~~ unusual year: quantity matched by reasonable quality
- 1989 - ~~**~~ attractive wines for short-mid term
- 1988 - ~~***~~ tiny crop, a few concentrated wines, others unbalanced
- 1987 - ~~***~~ a handful of dense wines for the med-long term
- 1986 - ~~**~~ attractive, open, fruity wines which continue to develop well
- 1985 - ~~****~~ a few outstanding wines for the long term, but some seriously faulty. High yields. Some volatility / inequity.

VINTAGES, CONT.

1984 - ~~★★~~ well rounded, straight-forward single quinta wines

1983 - ~~★★★★~~ firm, muscular, lasting wines; great value

1982 - ~~★★~~ soft + early maturing. Low output, but some quite high quality.

1981 - ~~★~~

1980 - ~~★★★-★★★★~~ open, fresh, attractive, fruit driven wines; great value

1979 - ~~★~~

1978 - ~~★★~~. many samps declared and some vintage.

1977 - ~~★★★★~~ ripe, concentrated wines at the outset, may develop faster than expected

1976 - ~~★★~~ soft, sweet, early maturing

1975 - ~~★★~~ Soft, early maturing vintage → thought better of at the time

1974 - ~~★~~ year of the revolution

1973 - 0

1972 - ~~★~~

1971 - 0

1970 - ~~★★★★~~ classic, tight-knit wines; the best w/ a long future ahead

1969 - ~~★~~

1968 - ~~★~~

1967 - ~~★★-★★★~~ middle weight, middle distance wines, most fading of power & elegance; complete

1966 - ~~★★★★~~

1965 - ~~★★~~

1964 - ~~★~~

1963 - ~~★★★★~~ a classic vintage, ready now & w/ years ahead

1962 - ~~★★~~

1961 - ~~★★~~

1960 - ~~★★★~~ gentle wines that are now over their peak

1958 - ~~★-★★~~ a few declarations; wines are peaked now

1955 - ~~★★★★~~ outstanding, concentrated wines for the long term.

1950 - ~~★★~~ an elegant + light vintage. Fading.

Other notable vintages: 1900, 1904, 1912, 1920, 1924, 1927, 1934, 1935, 1945, 1947, 1948

1862 - first post-phyllloxera vintage - epicur.

STORING, AGING + SERVING PORT

- wood-matured ports: store upright, will not improve in bottle
- bottle-matured ports - regular wine storage conditions
 - many marked w/ a white paint splash facing upwards + if the label erodes, you know how to store it to let sediment catch.
- drink up in:
 - nobles + ~~un~~filtered LPVs: 3 weeks
 - fannies: 4 weeks +
 - vintage + crusted + unfiltered LPV: a few days!

Port Producers + Shippers

- 34,000 individual farmers in the Douro + most sell their grapes to a shipper or co-operative.
- 1986 law allowing direct shipment from the Douro did not change the structure much - small quintas + co-operatives still account for < 1% of the market.
- "Shipper" as a term dates back to when Port companies were little more than agents taking commissions on wines shipped abroad.
 - Nearly all shippers are now intimately involved in the production of Port - w/ their own quintas, centralized winemaking, bottling plants + aging facilities in Vila Nova de Gaia.

• in the 1960s, multi-nationals took over:

- United Distillers (later Diageo) acquired Croft + Delaforce
- Seagram acquired Sandeman
- Harvey's (later Allied Domeq then Fortune Brands) acquired Cockburn + Martinez
- Symington (Dow, Graham's, Warre, Gold Campbell, Charles Harris + Smith Woodhouse) sold 20% to Pernod Ricard to guarantee distribution.

★ in the early 2000s, the multi-nationals backed out: ★

- Sogrape - owns Sandeman, Ferreira + Offley
 - Portugal's largest winemaker
- Flaggate Partnership - Taylor, Fonseca, Croft
- Real Companhia Velha (Royal Oporto) - Delaforce
- Symington - all listed above + Cockburn, Martinez
 - largest shippers + landowners in the Douro

5 largest shippers (account for 80% of sales):

1. Symington
2. Porto Cruz - largest single brand, Gran Cruz
3. Sogrape
4. Flaggate
5. Sogevinus - Burmester, Barros, Calem, Oilbeut's + Kopke

Single Quinta Ports



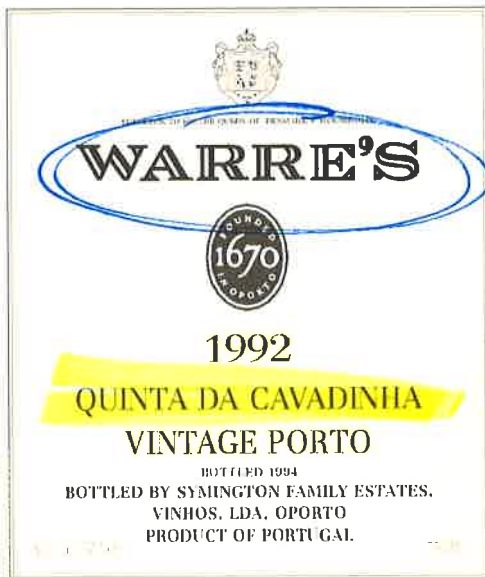
(sold in 2006)





(Not a separate Quinta, but the heart of the Quinta do Noval – both producer and SQVP. Nacional is post-phylloxera, ungrafted.)

(Wines made from grapes other than at Quinta do Noval are merely labeled “Noval” while the SVQP is Quinta do Noval.)



Single Quinta Vintage Ports

SPAIN AND PORTUGAL

<p>BURMESTER, est. 1730 <i>(Sogevinus)</i></p>	<p>Quinta do Nova de Nossa Senhora do Carmo (Cima Corgo)</p>	<p>Purchased by Burmester in 1991 from Royal Oporto/Real Campanhia Velha. SQVP was made as a separate label.</p> <p>Also produces Quinta do Amozelo (see Calem), which is a quinta under their parent company, Sogevinus.</p>
<p>CALEM, est 1859 <i>(Sogevinus)</i></p>	<p>Quinta da Foz (Cima Corgo)</p>	<p>Owned by Calem since 1885. SQVP first produced from the quinta in 1982.</p>
	<p>Quinta do Sagrado</p>	
	<p>Quinta do Amozelo (Duoro Superior)</p>	<p>To be produced in future bottlings.</p>
<p>CHAMPALIMAUD</p>	<p>Quinta do Cotto (Baixo Corgo)</p>	
<p>CHURCHILL'S, est. 1981</p>	<p>Quinta do Agua Alta (Cima Corgo)</p>	<p>The quinta historically supplied grapes to Cockburn's and Taylor's.</p>
	<p>Quinta do Gricha (Cima Corgo)</p>	<p>Acquired in 1999.</p>
<p>COCKBURN'S, est. 1815</p>	<p>Quinta dos Canais (Duoro Superior)</p>	
	<p>Quinta do Tua (Cima</p>	<p>Owned from 1889-2006, Sold to Graham's in 2006. In 1973,</p>

	Corgo)	it absorbed Quinta da Chousa, an adjacent property owned by Symington.
CROFT , est. 1736 <i>(Fladgate's)</i>	Quinta do Roêda (Cima Corgo)	SQVP produced since 1978.
DELAFORCE , est. 1868 <i>(Real Campanhia aka Royal Oporto)</i>	Quinta da Corte (Cima Corgo)	
DOW'S , est. 1877 <i>(Symington)</i>	Quinta do Bomfim (Cima Corgo)	SQVPs since 1978
	Quinta Senhora da Ribeira (Duoro Superior)	
FERREIRA , est. 1751 <i>(Sogrape)</i>	Quinta do Porto (Cima Corgo)	Grapes used for Ferreira's Single Quinta 10 Year Tawny Port
	Quinta do Seixo (Cima Corgo)	Acquired in 1979, SQVP first produced in 1983.
FONSECA , est. 1815 <i>(Fladgate's)</i>	Quinta do Panascal (Cima Corgo)	Acquired in 1978
GRAHAM'S , est. 1820 <i>(Symington)</i>	Quinta dos Malvedos (Cima Corgo)	Produced as an SQVP beginning 1998

	Quinta do Tua (Cima Corgo)	Owned by Ferreira, then Cockburn's, then acquired by Graham's in 2006. Presently, no SQVP by Graham's has been produced. (See Cockburn's) Also owns Quinta da Vila Velha, Quinta do Vale de Malhadas, and Quinta das Lages. The three vineyards, as well as Quinta do Tua (as of yet), do not produce SQVP.
KOPKE , est. 1638 (<i>Sogevinus</i>)	Quinta do São Luiz (Cima Corgo)	Acquired in 1922; Kopke Vintage Ports use grapes primarily from this quinta.
MARTINEZ , est. 1790 (<i>Symington</i>)	Quinta do Chousa	Absorbed by Quinta do Tua, an adjacent quinta, owned by the Symington Family.
	Quinta da Eira Velha (Cima Corgo)	One of the oldest vineyards in the Duoro Valley, dating back to 1513. Historically used by Graham's, Ferreira, and Cockburn's before being shipped under the Martinez label in 1987. Sold in 2007 to Fladgate's.
MESSIAS , est. 1926	Quinta do Cachão (Cima Corgo)	Acquired in 1956.
NIEPOORT , est. 1842	Quinta do Passaduoro (Cima Corgo)	Acquired in 1991 by Niepoort, but since 2004, the Quinta has been independently produced.
DE ROMANIERA , est. 1854 (<i>IDI</i>)	Quinta das Liceiras (Cima Corgo)	
QUINTA DO VESUVIO (<i>Symington</i>)	Quinta do Vesuvio is the SQVP. Vesuvio A Capela: A limited production, premium Vintage Port Bottling produced in 2007 and 2011.	Acquired in 1987 by the Symington Family. Originally owned by the Ferreira Family.

	(Duoro Superior)	
QUINTA DO NOVAL , est. 1715 <i>(AXA Millesimes)</i>	Quinta do Silval (Cima Corgo)	
	Quinta do Noval (Cima Corgo)	Properties made from grapes from various vineyards are labeled as "Noval." Ports made from only "Quinta do Noval" are labeled as such.
	Quinta do Noval Nacional (Cima Corgo)	Not a separate vineyard, but the heart of Quinta do Noval vineyard. Post-phylloxera, ungrafted vines.
RAMOS PINTO , est. 1880 <i>(Roederer Group)</i>	Quinta do Bom Retiro (Cima Corgo)	Used for 20 Year Tawny Ports ◆ *Quinta do Urtiga and Quinta de Bons Ares are also properties of Ramos Pinto, but are not used for SQVP bottlings.
	Quinta do Ervamoira (Duoro Superior)	Used for SQVP as well as 10 Year Tawny Port Label. Formerly known as Quinta de Santa Maria. Entirely mechanized vineyard.
SANDEMAN , est. 1790 <i>(Sogrape)</i>	Quinta do Vau (Cima Corgo)	Acquired in 1988.
SMITH WOODHOUSE , est. 1784 <i>(Symington)</i>	Quinta da Madalena (Cima Corgo)	

TAYLOR-FLADGATE , est. 1692	Quinta de Vargellas (Duoro Superior)	In 1995, Vargellas Vinha Velha was produced from small old vine plots. Primary vineyard used for Vintage Port Bottlings.
	Quinta de Terra Feita (Cima Corgo)	First SQVP in 1986. Used for Vintage Port Bottlings.
	Quinta do Junco (Cima Corgo)	Recent acquisition, currently being used for Vintage Port bottlings.
VAN ZELLER , est. 1780	Quinta do Roriz (Cima Corgo)	Produced from 1999-2009, but now currently owned by the Symington Family.
	Quinta do Vale de Dona Maria (Cima Corgo)	Purchased in 1995. Producing Vintage Port and Duoro Tinto DOP wines.
WARRE'S , est. 1670 <i>(Symington)</i>	Quinta da Cavadinha (Cima Corgo)	Quinta do Retiro Antigo, de Telhada, and do Alvito are also owned by Warre's for their port range.
WEISE & KROHN , est. 1865 <i>(Fladgate)</i>	Quinta do Retiro Novo (Cima Corgo)	Acquired by Taylor-Fladgate in June 2013.

Like 1
moderate

PORTUGAL

HISTORY

Portugal expelled the moors - affirmed its national identity by 1250 - over 2 centuries before Spain would conclude its Reconquista.

• 1380 - Treaty of Windsor w/ England

• Developed the first great navy in modern Europe

• Portuguese explorers "discovered" the Madeira archipelago in 1419

↳ "isle of woods"

↳ set fire to forests to make suitable for agriculture - legend of burning for 1 yrs.

• 1478 - two British men arrived in Lamego and "discovered" Port.

- the abbot @ Lamego was fortifying his red wine w/ brandy.

- English loved it, called it "blackstrap"

- war + trade embargoes w/ France resulted in a boom for the sale of Douro wines.

• 1703 - Treaty of Methuen b/w Portugal + England - preferred ~~Port~~ Port for Portuguese wine.

• Concern of durability reinforced idea of fortification.

• Kopke had been founded by a German in 1638, though the English market drove the region.

↳ W & A Co., ~~W & A~~ Croft, Taylor's

↳ could not satisfy the British market → fraudulent practices
↳ aromatization, elderberry juice.

• Fraud led to the creation of the Douro Wine Company + delimitation of the Douro in 1756.

↳ beneficio autoimposto

↳ fitoria / rama

↳ survives today as Royal Opoto, but regulatory functions are gone.

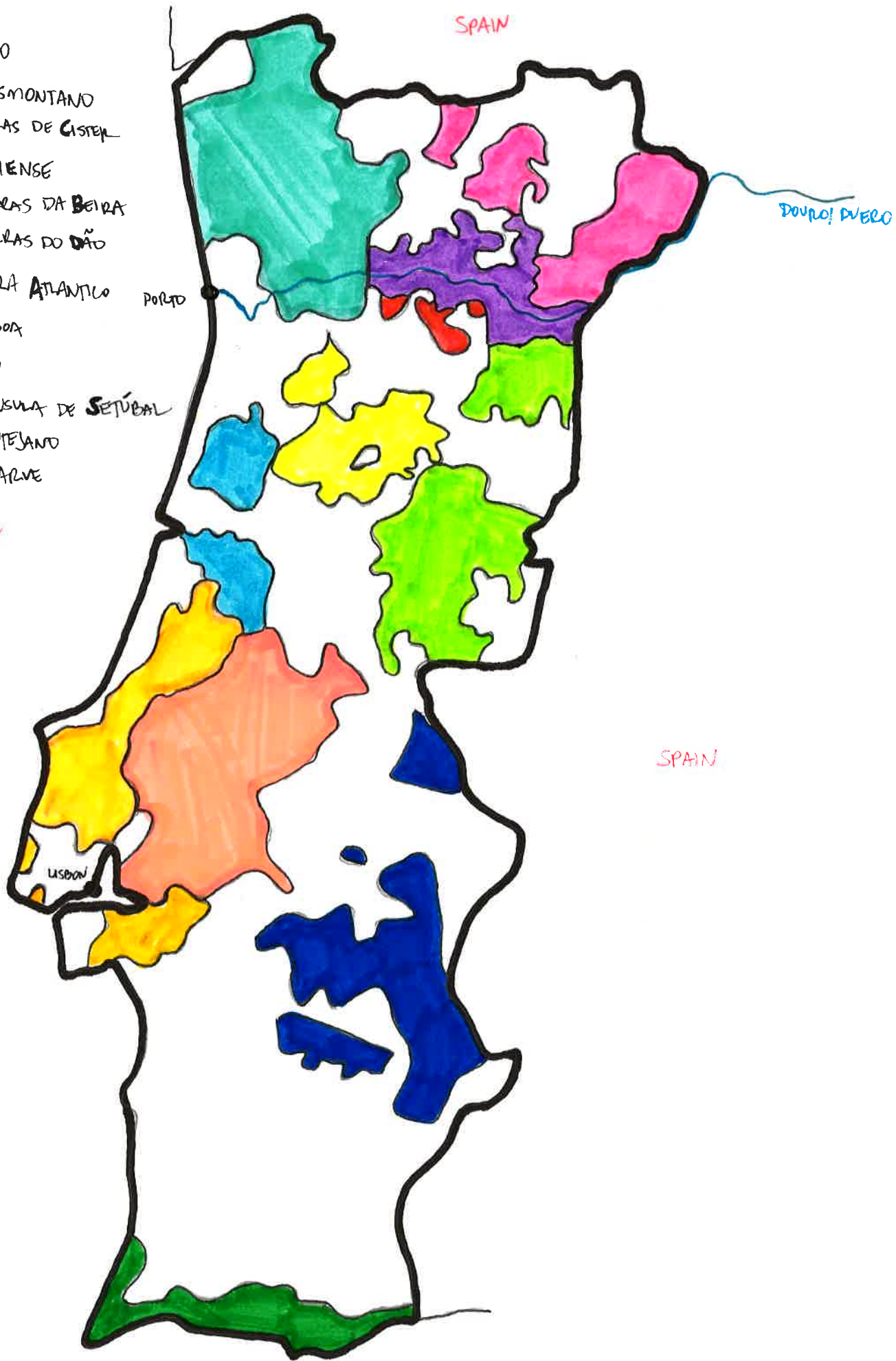
• while Portugal went to England, Madeira went to America + Brazil

History, Cont.

- 19th century saw a decline for Portugal
 - ↳ Spanish + French invasion
 - ↳ downy & powdery mildew
 - ↳ phylloxera (hit everywhere but colares)
- Cork industry took hold
- By early 20th century, Portugal was rebuilding its industry.
 - ↳ by 1929, Região Demarcada established
 - ↳ 1937: Junta Nacional do Vinhos
- After WWII, the face of Portuguese wine was Port & two commercial brands of semi-sweet, sparkling rose: Mateus & Lanciers.
- 1986 - Admission to EU

-  = MINHO
-  = TRANSMONTANO
-  = TERRAS DE COSTA
-  = DURIENSE
-  = TERRAS DA BEIRA
-  = TERRAS DO DÃO
-  = BEIRA ATLANTICO
-  = LISBOA
-  = TEJO
-  = PENÍNSULA DE SETÚBAL
-  = ALENTEJANO
-  = ALGARVE

ATLANTIC



WINE CLASSIFICATIONS + GRAPE VARIETIES

- IPR (Indicação de Proveniência Regulamentada) has been eliminated as an official category - former IPRs have been upgraded to DOP status.
- IG (Indicação Geográfica) is Portugal's equivalent of IGP.
 - ↳ traditionally called Vinhos Regionais (VR) in Portugal.
 - ↳ must include a min. 85% of grapes grown in stated region.
 - ↳ min. alcohol content
 - ↳ wide range of grapes allowed
 - ↳ 14 IGs in Portugal:
 1. Minho
 2. Transmontano
 3. Duriense
 4. Terras do Dão
 5. Terras de Cister
 6. Terras da Beira
 7. Beira Atlântico
 8. Tejo
 9. Lisboa
 10. Alentejano
 11. Península de Setúbal
 12. Algarve
 13. Terras Madeirenses
 14. Açores
 - ↳ wine that does not meet these reqs is "vinhos de mesa"

GARRAFEIRA

- if produced as a vintage-dated DOP or IGP table wine
 - ↳ TMO = 30 months, 12 in bottle
 - BRANCO / ROSADO = 12 months, 6 in bottle
- if produced as ~~DOP~~ (style pioneered by Meport)
 - ↳ after barrel age, 8 YEARS in glass demijohns

RESERVA

- at least .5% ABV above requirement for DOP or IGP (table wines)
 - ↳ individual requirements for "reserva" in separate DOPs / IGPs may supersede this
- for traditional method sparkling sparkling wines
 - ↳ 12 months on lees prior to disgorgement

COLHEITA

SELECIONADA

- 1% above DOP / IGP req.

CASTELÃO

- most widely grown red grape
- In Fonseca brought the grape from Tejo to Terras do Sado (now Península de Setúbal) → "Penquita" brand became synonymous w/ the grape.

WINE CLASSIFICATIONS + GRAPE VARIETIES, CONT.

TOURIGA NACIONAL

- small berries, thick skins
- aka Bical tinto + Matagosa Preto

FERNÃO PIRES

- known as Maria Gomes in the Bairrada
- most planted white casta
- concentrated in Bairrada of Southern Tejo
- workhorse - low acid, oxidation

ENCRUZADO

- Dão
- can see oak

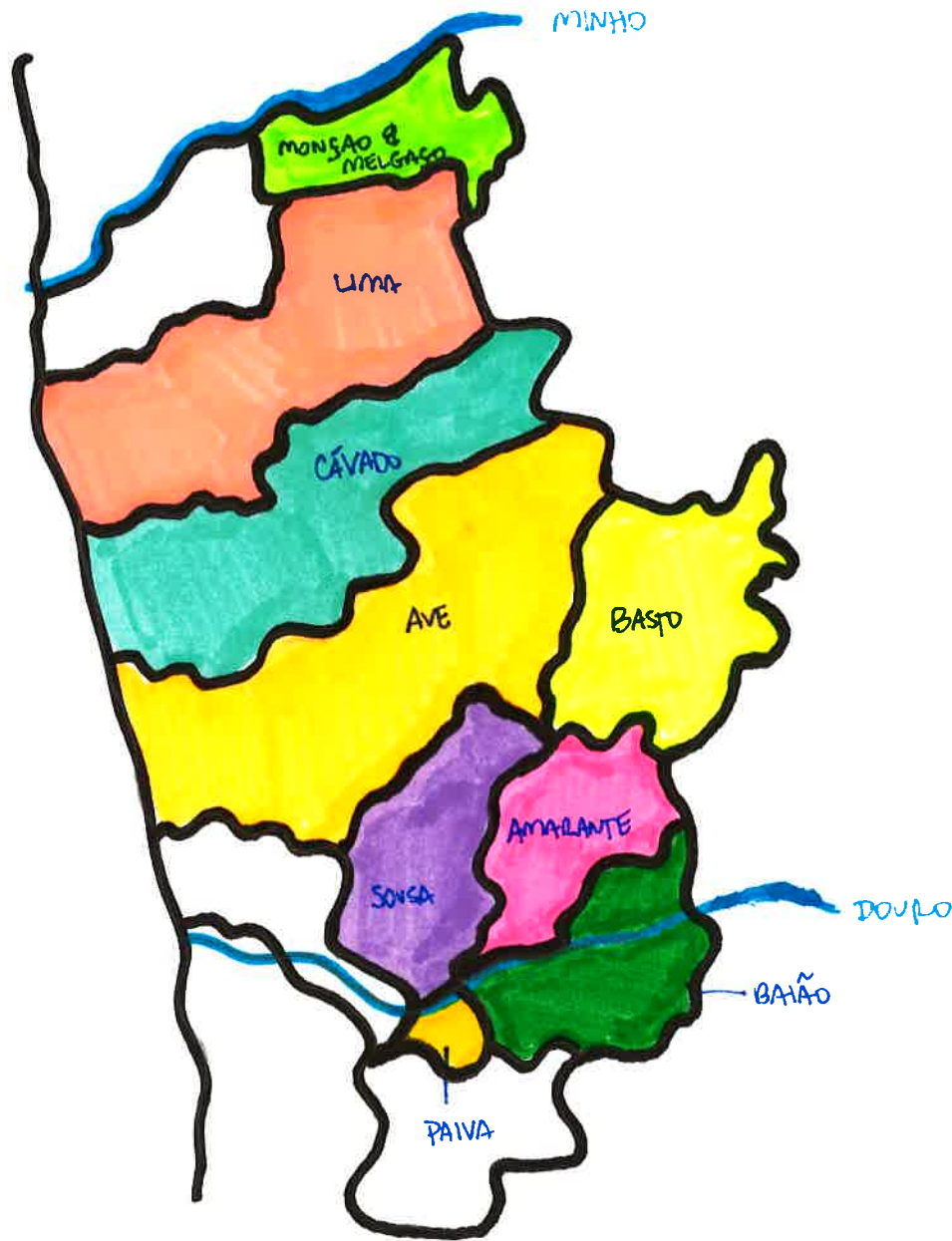
ARINHO

- Bucelas of particular note

AMTÃO VAZ

- Alentejano

MINHO + VINHO VERDE

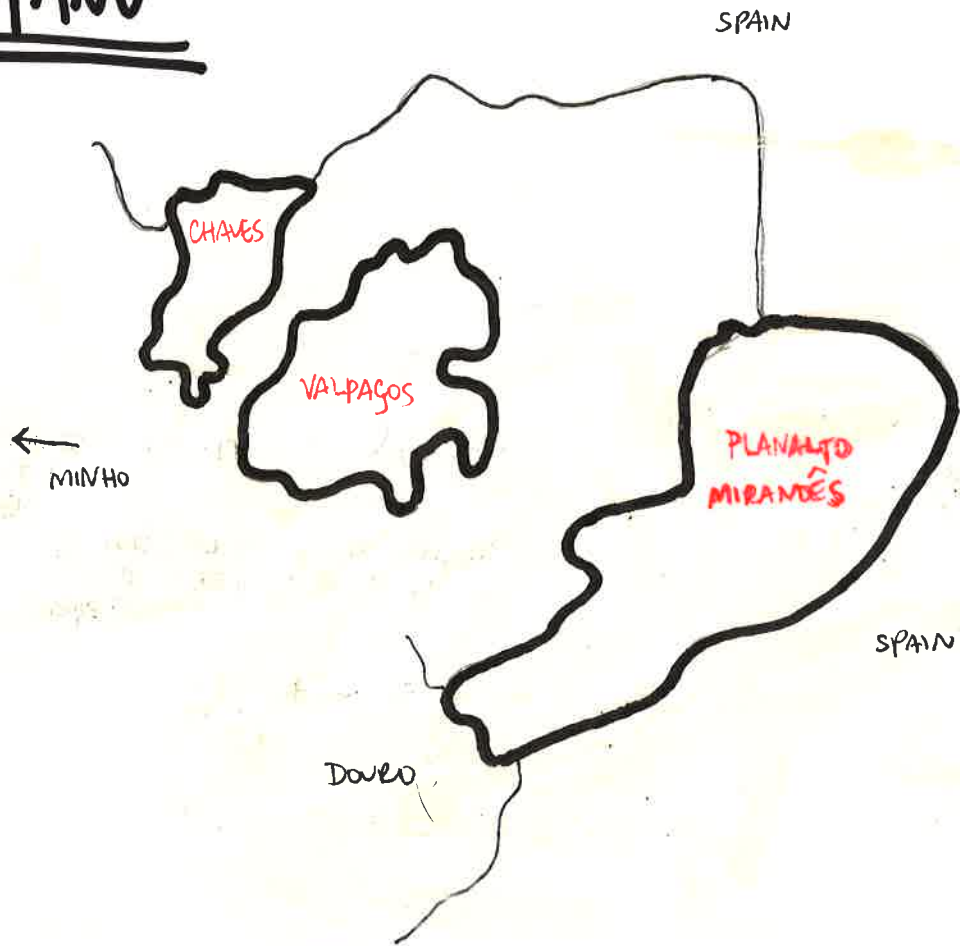


- Cool, rainy Atlantic-influenced climate → grey rot can be prevalent.
↳ annual rainfall is 2000 mm + → irrigation never necessary.
- bordered by the Minho river on the north & the Douro river on the south.
- city of Guimarães
- lots of growers, small plots of land
- enforcado - high hanging pergolas
 - allow other crops to grow beneath & discourage fungal growth.
 - too much canopy - not enough sun + doesn't do well w/ grafting.
- most enforcado has been replaced by ramada or latada cultivation.
↳ most common now is the barra/bardo → based on French cordon.

MINHO + VINHO VERDE, CONT.

- min. alcohol
 - ↳ still wine - 8%
 - ↳ still wine from sub-wine (except Sousa) - 9%
 - ↳ Espumante - 10%
- max yield - 50hl/ha
- in the early 20th century, ~~most~~ 80% of production was red. Grapes: Vinhão (feijureiro), Espadeiro, Barragel, Alvarinho
 - ↳ get fizz from fruit
- largest DOP in Portugal → 15% of the nation's total vineyard acreage.
- granito soils
- Loureiro - most planted grape
 - ↳ other white grapes: Trajadura, Avesso, Pedernã (Arinto), Alvarinho
- injected CO₂
- sub-zones:
 1. Monção e Melgago - varietal Alvarinho (still or sparkling)
 2. Lima - varietal Loureiro
 3. Cávado
 4. Basto
 5. Ave
 6. Sousa
 7. Amarante
 8. Baião
 9. Paiva

TRANS MONTANO



- Dop Trás-os-Montes ("Behind the Mountains")

↳ Chaves, Valpaços, Planalto Mirandês

- North of Douro

- hot, dry + mountainous

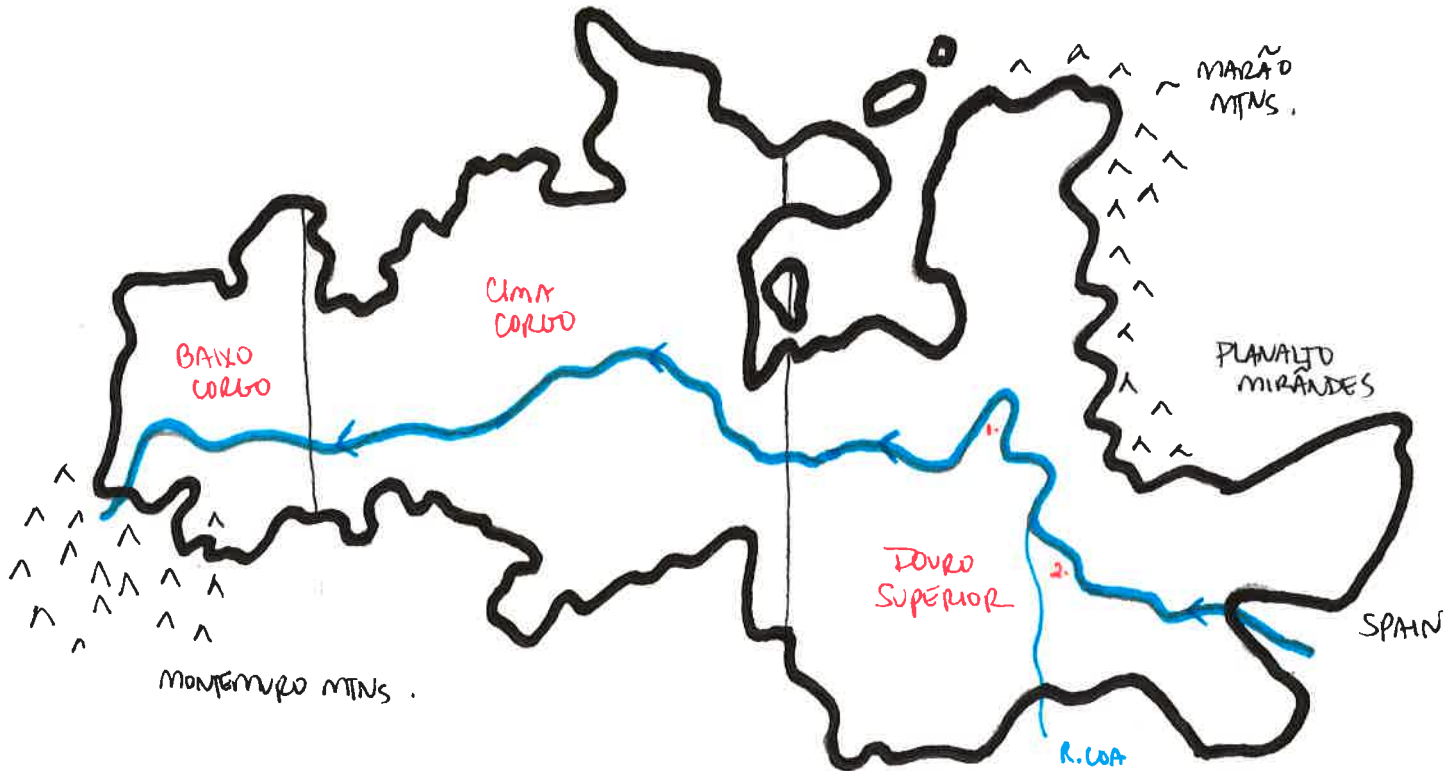
- Red: Teniga Nacional, Tinto Roriz, Bastardo, Teniga Francesa, Trincadeira

white: Fernão Pires, Síria, Viosinho, Gouveio, Malvasia Fina, Rabigato

- Tinto Branco, Rosado, Espumante + Licoroso

DURIENSE: DOURO + PORTO

1. QUINTA DO VALE MEÃO
2. QUINTA DA LEDA



• Douro - first demarcated wine region of Portugal
 - UNESCO world heritage site

• Marão + Montemuro mountains

• schist

• Continental climate - hot summers, cold winters

• Sub-zones:

↳ Baixo Corgo - flatter, more mechanized, highest density of plantings

↳ Cima Corgo - most vineyard acreage

↳ Douro Superior - most arid, hot

• table wines (branco, rosado + tinto) + occasional Ucrinoso Moscatel do Douro

- Espumante do Douro

- Colheita Tardiva

↳ Moscatel Galego

↳ concave age designations a la tawny port.

RESERVA in the Douro:

- white/rosado: 11.5%

- tinto: 12%

(a 1% increase rather than .5%)

- white: 6 mos.

- red: 1 yr.

DURIENSE: DURO + PORTO, CONT.

- Best red grapes: Torriga Nacional, Torriga Franca, Tinta Roiz, Tinta Cão, Tinta Barroca
- Best white grapes: Malvasia Fina, Viosinho, Rabigato + Gouveio
- larger Port houses + shippers responsible for the success of any Duro wines.
Casa Ferreirinha
- Ferreira, now under the ownership of Sogrape, pioneered the style of the release of Barral Velha in 1952.

- only produced in certain vintages
- 90% of fruit comes from Quinta da Leda in the Douro Superior, the rest sourced from other sites in the Douro Superior.
- 225 L casks, 15% new
- 40% Torriga Nacional, 30% Torriga Franca, 20% Tinta Roiz, 10% Tinta Cão

3
Name
of red
grapes in
Barral
Velha.

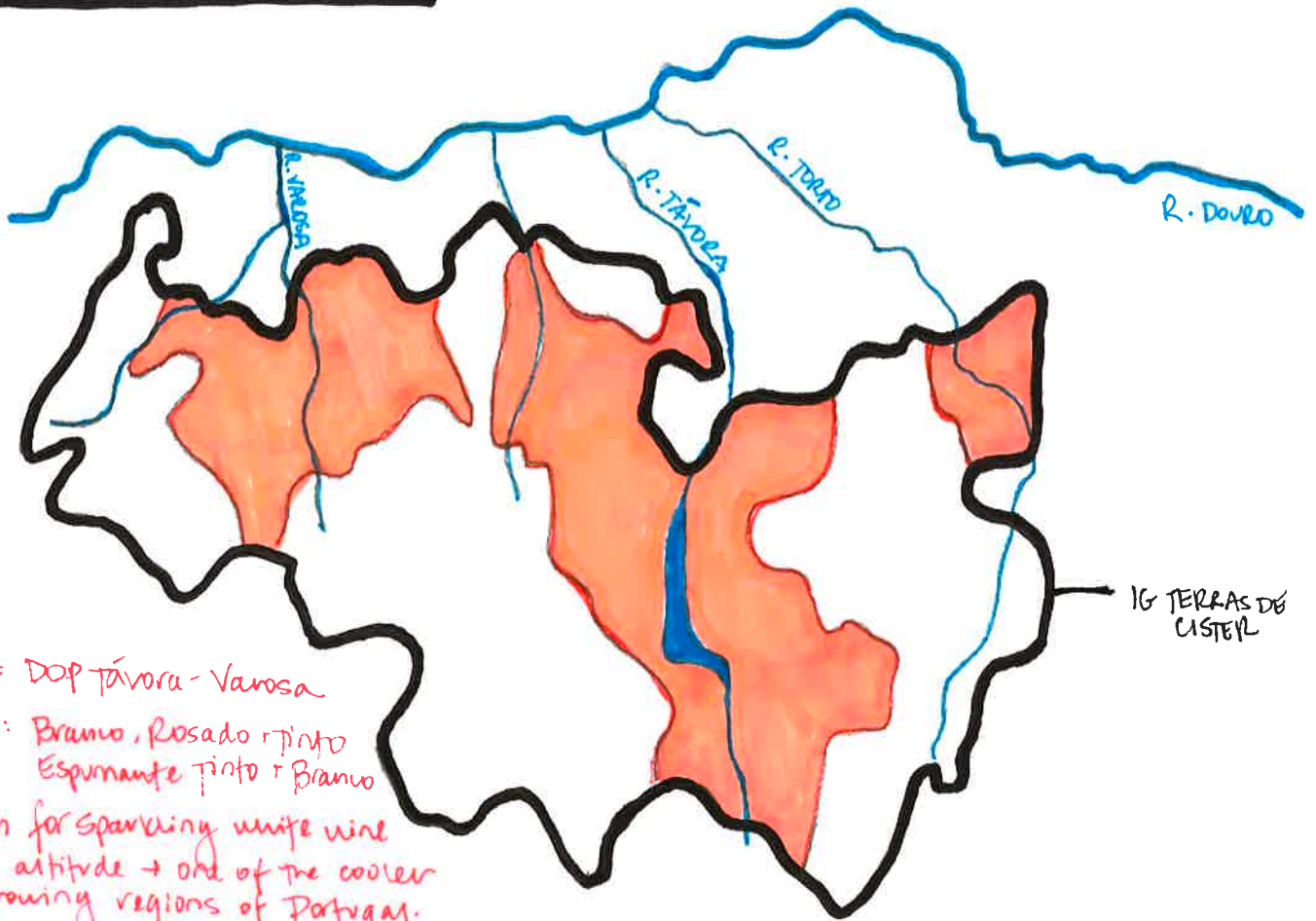
Quinta do Vale Meão

- formerly the same for Barral Velha, now a young wine
- first wines released in 1999
- Douro Superior
- 55% Torriga Nacional, 34% Torriga Franca, 6% Tinta Barroca, 5% Tinta Roiz
- 225 L, 80% new FO

BEIRAS ... was an IGP until 2011 that represented the entire region now split into 4 IGPs:

1. TERRAS DE CISTER
2. TERRAS DO DÃO
3. BEIRA ATLÂNTICO
4. TERRAS DE BEIRA

TERRAS DE CISTER



 = DOP Távora-Vareosa

- styles: Branco, Rosado, tinto
Espumante tinto e Branco

- known for sparkling white wine

- high altitude → one of the cooler winegrowing regions of Portugal.

- granite & schist.

- first DOP to allow for the production of sparkling wine.

- half of older vineyards are planted to Malvasia Fina. Heavy plantings of Chard & PN as well.

- Morganheira → most famous producer of the region.

IG TERRAS DE CISTER

BEIRA ATLANTICO

DOP - Bairrada

- ↳ sub-zone: **Terras do Sico** [of Beira Atlantico] (of 16P)
- milder, rainier climate than the Dão
- BAGA** - thrives on the **Barros (clay) soils** of the region [min. 50% of Bairrada Pinto Classico] - small berries / thick skins
- unite grapes - notably **Arinto** + **Maná Gomes** - do better on the **arenas (sand)** [Ferreira Pires]

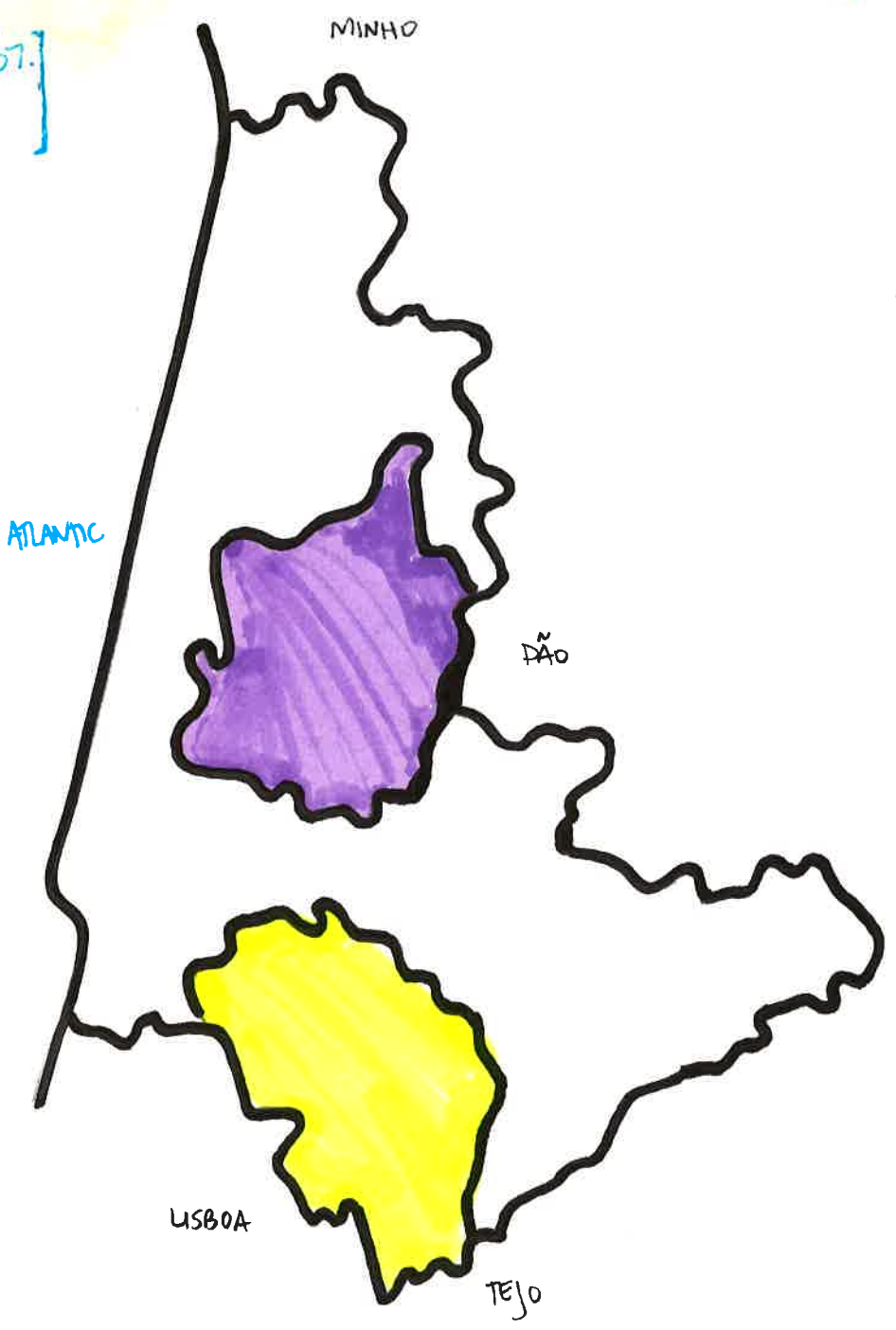
DOP requires 50% Baga for reds.

"Bairrada Classico" - [TINTO] native grapes & [min. 50% BAGA] 12.5% ABV (instead of 11%)

- styles made - Branco, Rosado, Tinto, Espumante.

Bairrada suffered in the 18th century when it was ordered to rip out its vines b/c of labeling wines as "port".

- Producers: Collinas de Sao Lourenco, Nieport, Quinta do Encanto, Caves Sao Joao, Filipa Pato, Outora



TERRAS DO
DÃO

- 2 DOPs: **Dão + Lafões**
- Some of Portugal's best dry reds produced here.
- **Touriga Nacional** (though not most planted) is the most important grape.

• Hot & dry - sheltered from the coastal humidity by mountains.

- **Granite soils**
- Best sites 400 - 500 m. above sea level.

• Not densely planted.

• may be white, rose, red, or espumante, but red accounts for 3/4 of production.



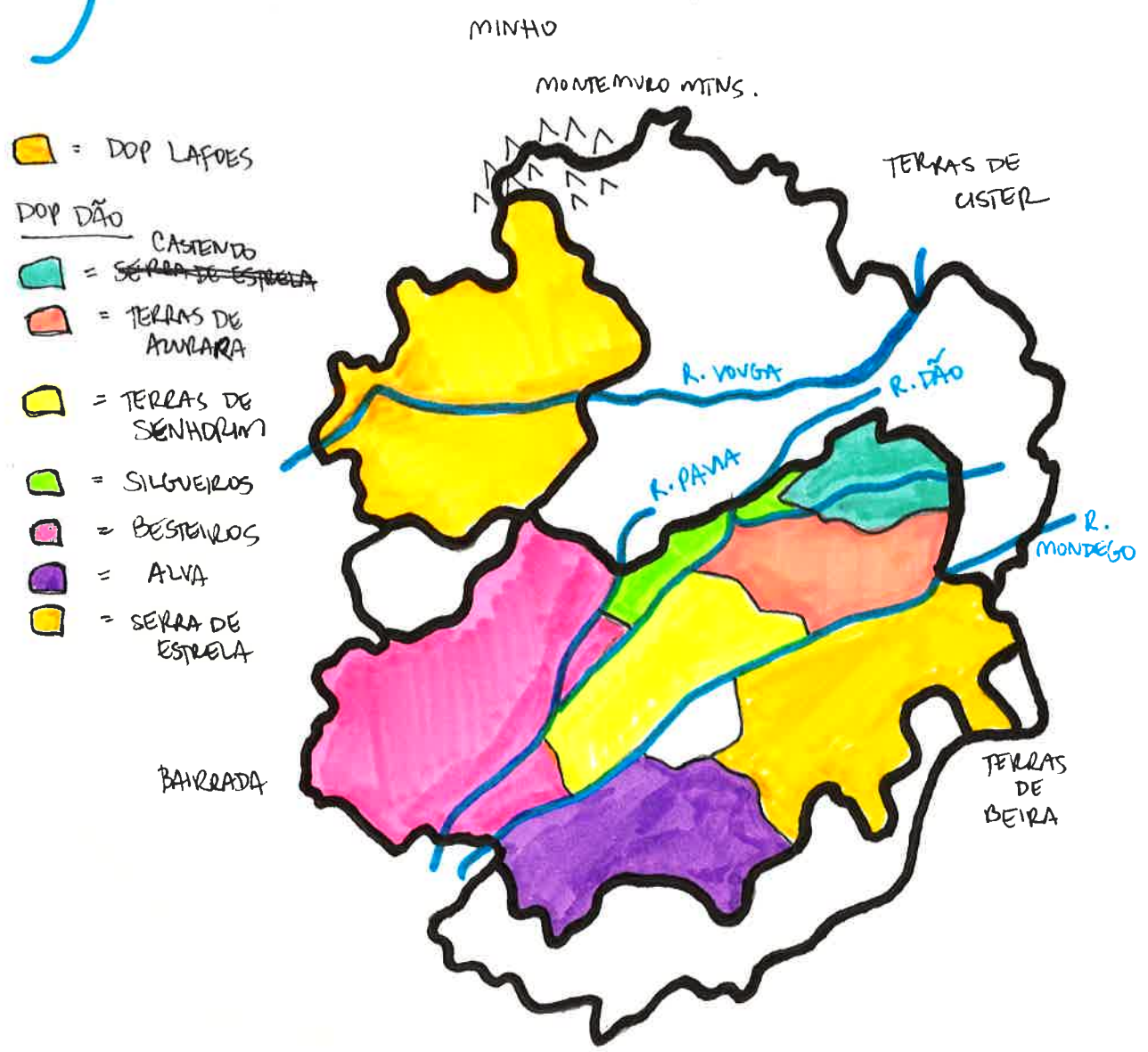
Seven sub-regions:

- Serra de Estrela
- Alva
- Bouteiros
- Silgueiros
- Terras de Aviz
- Terras Senhorim

→ more elegant, floral + sharper than those of the Dão.

LAFÕES DOP:

- Tinto: min. 40%. Amaral, plus Jaen + Pilonco
- Branco: min. 85%. combined Ajinho (min. 50%) and Cercial, plus Doña Branca, Serrial + Rabo de Ovelha



BAIRRADA

TERRAS DE BEIRA

DÃO, CONT

• recommended red grapes: Taniga Nacional, Jaen, Taniga Franca, Alfocheiro, Aragonez, Bastardo, Rufete, Trincadeira + Tinta Cão.

• recommended white grapes: Encarnado, Cercial, Bical

• "Experimental grapes" allowed up to 40%.

↳ **GARRAFETA** - additional req of 11.5% ABV (up from 11%)

↳ **RESERVA** - White: 2 yrs
Branho/Rosado: 6 months

↳ **NOBRE** - "noble"

- red: min. 15% Taniga Nacional, ~~min. 85%~~ ^{with} Jaen, Rufete, Alfocheiro + Aragonez [min. 85% together]

- white: min. 15% Encarnado, ~~min. 85%~~ ^{with} Cercial, Bical, Malvasia + Verdelho [min. 85% together]

• protected by mountain ranges of Beira Atlantico + Beira ^{terras de} → climate is fairly mild & stable & consistent b/c vineyard sites.

• 150-450m above sea level → diurnal swing & sun exposure.

• Sogrape is the biggest name → the first company off the mark after Dão's restrictive wine laws were lifted in 1989.

↳ Sogrape is the largest Portuguese producer → MATEUS!

↳ Quinta dos Carvalhais is their Dão house.

• PRODUCERS/WINES:

- \$50-
\$70
- Alvaro Castro "Quinta da Pellada" - Jaen, Taniga Nacional, Caravel (made varietally)
 - Niepoort "Projetos Antonio Madeira" - "A Centenario"
 - Quinta do Vale das Escadinhas

DÃO, CONT.

Dão Wines

Classification	Minimum Alcohol	Minimum Aging
Tinto	11% *	cannot be released before May 15 of the year following the harvest
Tinto Reserva	11.5% *	24 months
Tinto Garrafeira	11.5% *	36 months (including 12 months in bottle)
Tinto Nobre	12%	36 months
Tinto Nobre Reserva	12.5%	42 months
Tinto Nobre Garrafeira	12.5%	48 months (including 18 months in the bottle)
Branco	11% *	none
Branco Reserva	11.5% *	6 months
Branco Garrafeira	11.5% *	12 months (including 6 in the bottle)
Branco Nobre	11.5%	12 months
Branco Nobre Reserva	12%	12 months
Branco Nobre Garrafeira	12%	18 months (including 9 months in the bottle)

* - same for both white + red

LISBOA

- highest volume of wine of any DOP.
- historically dominated by Vinhos de mesa production & cooperatives
- higher quality in far north - Alentejo & Encostas de Aire - and in the far south DOPs.

Sub-regions of Lisboa IGP:

- Estremadura □
- Alta Estremadura □

overlap w/ Encostas de Aire in the north

- Lourinhã - DOP for aguardente rather than wine
- Three DOPs closest Lisboa - Puêlas, Colares + Carcavelos - are slowly disappearing due to urban sprawl.

→ Puêlas:

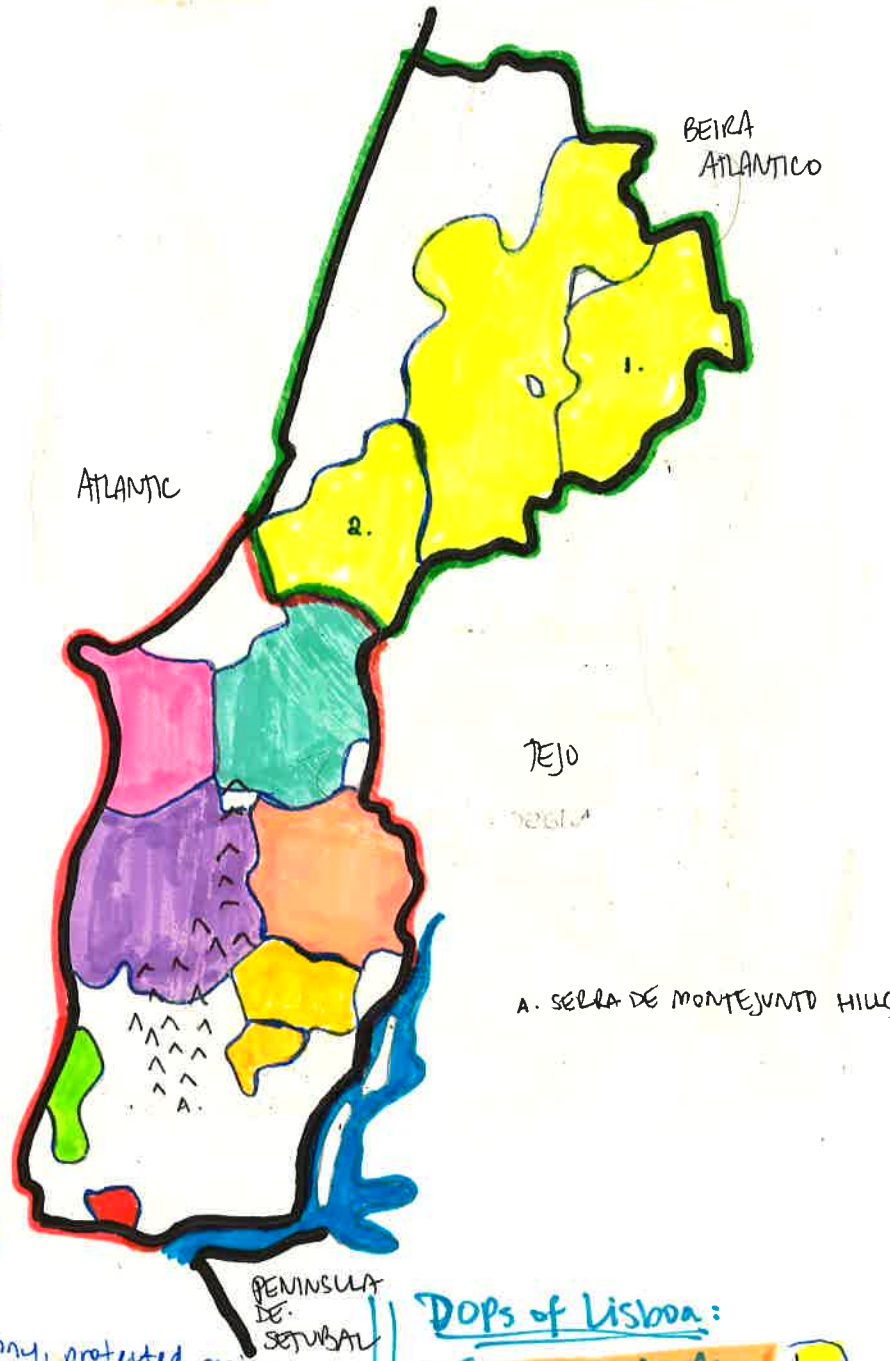
- exclusively white wine from Arinto. - Sunny, protected region. - Quinta da Romeira

→ Colares:

- coastal, sandy soils, no phylloxera (18 mos. in wood)
- reds: min. 80% lamisco (dark + lowish alcohol. Never planted on American rootstock.)
- whites: min. 80% Malvasia (12 months in wood)
- "chão rija" - harder soil type located further inland, Castêlão common (Clay - subsoil).

→ Carcavelos:

- only 25 ha remain - 24 mos. in wood
- DOP for Vinho de Licoroso tinto + branco
- wine fermented dry then fortified w/ "vinho abafado" (partially fermented must preserved w/ alcohol) to 15-22%. max RS 150 g/L



DOPs of Lisboa:

1. Encostas de Aire □
 - ① - Odivelas subregion
 - ② - Alcobaca subregion
2. Óbidos □
3. Lourinhã □
4. Alentejo □
5. Torres Vedras □
6. Arruda □
7. Puêlas □
8. Colares □
9. Carcavelos □

LISBOA, CONT.

Carcavelos

- red grapes: 75% combined Castelhão + Preto Martinho (Negramole)
- white grapes: 75% combined Arinto, Fafinho & Galego Dourado.
- aged 2 yrs.

Alenguer

- vino branco + tinto from a variety of grapes. Lots of international varieties used. DOP requires min. 65% of native grapes.
- Quinta do Monte, Quinta do Pinto

Encostas d'Aire

- Branco, Rosado, tinto + "Medieval de Airem" (80% Fernão Pires + 20% Trincadeira)

min. 65% native grapes

→ fermentation begins separately for the white & red grapes, then they finish fermentation together. Result is a pale red wine.

PENÍNSULA DE SETÚBAL

• formerly "Terras do Sado"

• DOP zones:

- Setúbal
- Palmela

• Avesso Taças estuary, SE of Lisboa

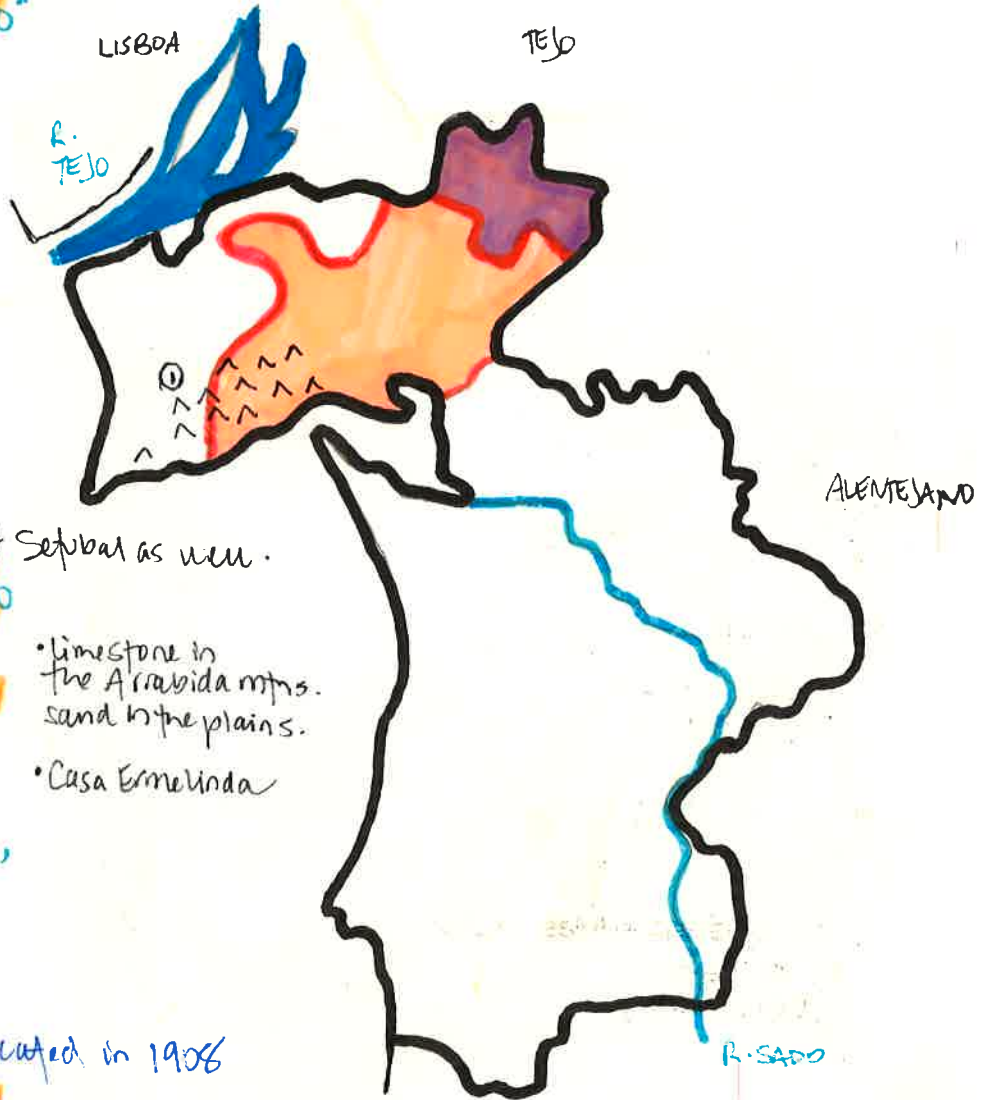
• Arrabida mountains
Palmela

• Palmela: → covers the area of Setúbal as well.

- reds must be $\frac{2}{3}$ Castelão
- whites largely Fernão Pires + Arinto
- many international varieties allowed
- Branco, Rosado, Espumante + Licoroso wines allowed.

• limestone in the Arrabida mtns.
sand in the plains.

• Casa Emelinda



• Setúbal: - originally demarcated in 1906

- vinho licoroso: min $\frac{2}{3}$ moscatel de Setúbal (muscat of Alexandria) & moscatel Roxo.

- lengthy maceration on muscat skins, after fermentation & fortification.

if variably labelled "Moscatel de Setúbal" must be at least 85%.

- min. aging - 18 months

- ABV - 16-22%

- M Fonseca - producer (Jose maria da Fonseca)

- Residual sugar: 280 g/L min. for wines under 20 yrs. old
310 g/L min. for wines over 20 yrs. old

Tejo + ALENTEJANO

- take names from Tagus estuary

Tejo: landlocked: Beiras to the north, Alentejano to the east, Setúbal to the south & Lisboa to the west.

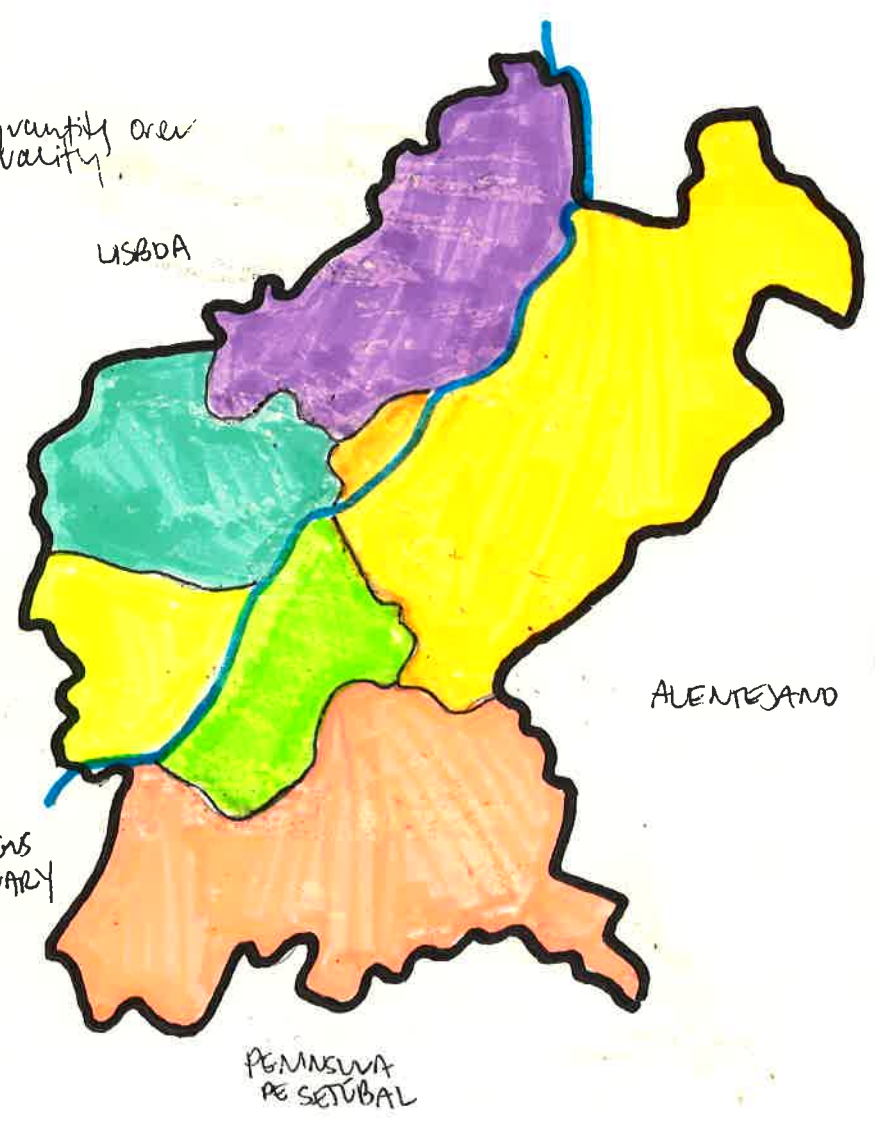
- Do Tejo, sole DOP
 ↳ white wines outnumber reds
 ↳ Castelão & Ternão DPOs are main grapes.
 ↳ can also make rosados, espumantes & Liwoso

- sub-regions:
1. Alentejo
 2. Cartaxo
 3. Chamusca
 4. Corvele
 5. Santarém
 6. Tomar

Alentejano

- covers 30% of Portugal's landmass
- HOT → low acidity, high alcohol
 ↳ irrigation is necessary
- of the subzones, Portalegre in the NE sector, on the slopes of the Marão Mountains, is the most promising area in the region.
- Alentejo, sole DOP
- cork trees!
- Trincadeira is the most prominent grape
- fino, branco & rosado

- quantity over quality

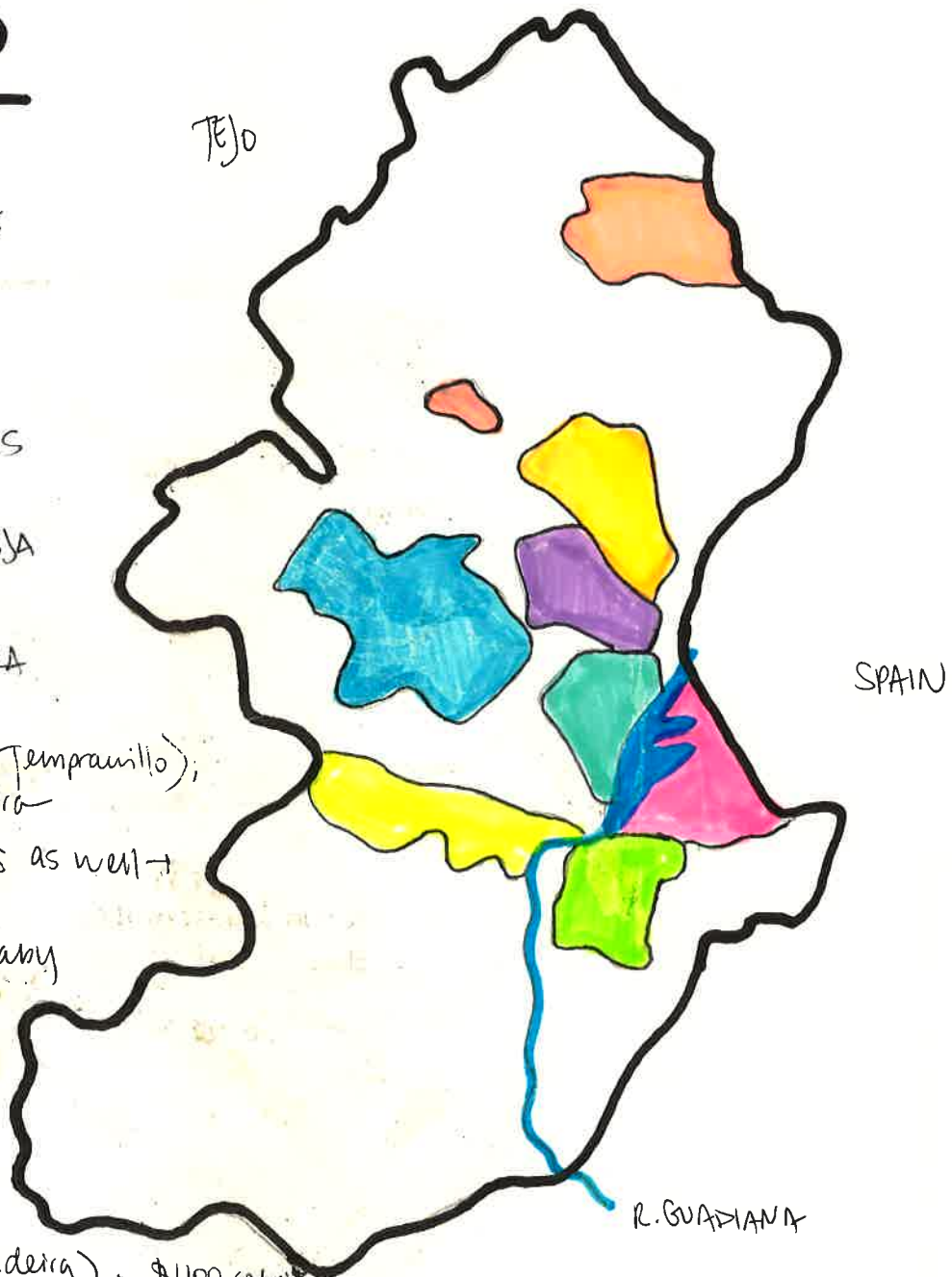


- SUB-REGIONS (N to S):
1. Portalegre
 2. Beira
 3. Redondo
 4. Évora
 5. Reguengos
 6. Granja-Amareleja
 7. Vidigueira
 8. Moura

ALENTEJANO

-  = PORTALEGRE
-  = BORBA
-  = REDONDO
-  = ÉVORA
-  = REGUENGOS
-  = GRANJA-AMARELEJA
-  = MOUZA
-  = VIDIGUEIRA

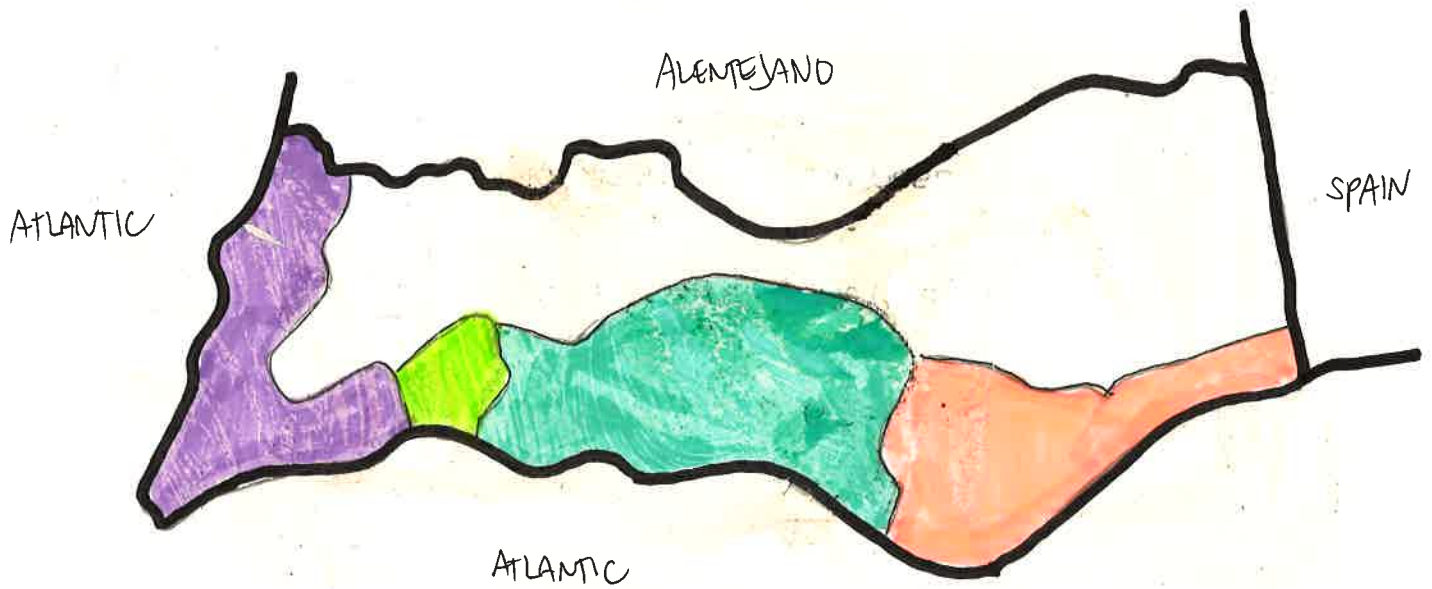
- best grapes: Aragonez (Tempranillo), Castelão + Trincadeira
- many int'l varieties as well → Syrah, Cabernet
- Portalegre → considerably cooler.
- super value for quality Super premium wines.
- Carfaxa "pera Manca" Alentejo Tinto (Aragonez, Trincadeira) - \$400 retail!
- Herdade do Mouchão Tinto
- Herdade do Esporão Alentejo tinto Reserva



TERRAS MADEIRENSES

- Madeira + Madeirense DOP
 - ↓
 - licoroso
- ↓
- branco, rosado, tinto

ALGARVE

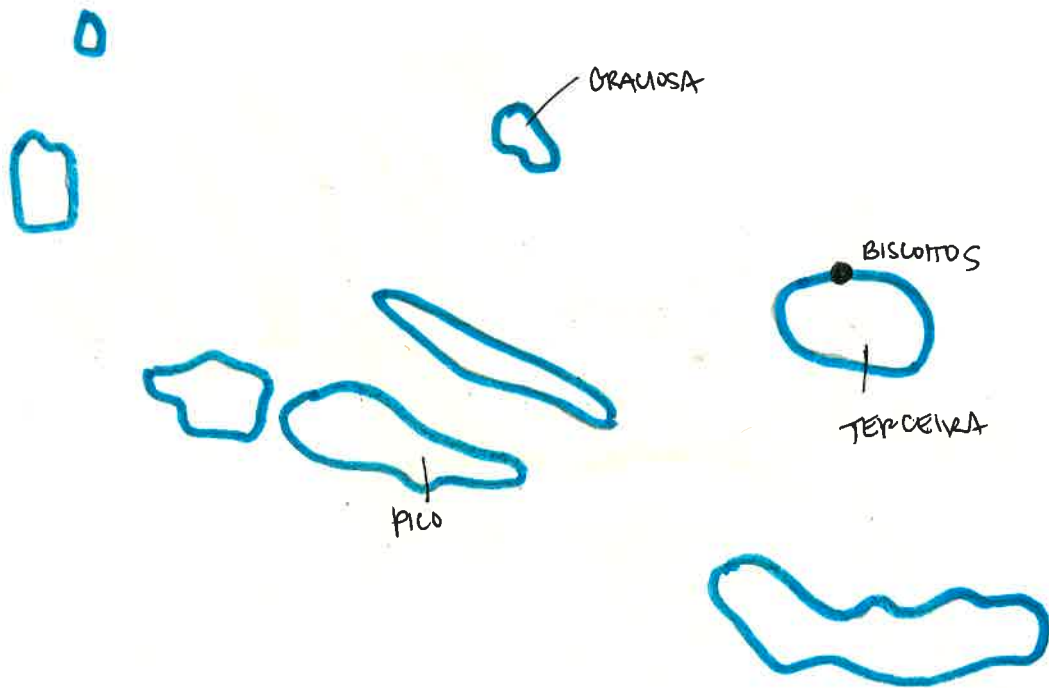


- Very hot, not particularly suited for fine wines
- southernmost IGP on Portuguese mainland
- DOPs (East to west):

1. Tavira 
2. Lagoa 
3. Sagres 
4. Lagos 

→ large yields, high alcohol, no diurnal swing

AGORES



- 1000 miles off the coast of Portugal → mid-Atlantic
- Three of the nine islands have DOP zones:

1. Pico (fortified)
2. Biscoitos (fortified) - island of Terceira
3. Graciosa (table wine)

- Pico

- volcano - 7500 ft.

- UNESCO World Heritage Site

- Licença Branco Verdelho, Aninato (pedernã), Terrantez

- min. 16% ABV, 36 months in wood (fortified)

same
regs for
Biscoitos