What is Porto?

- Fortified Grape Wine
- From Douro, Portugal
  - Oldest Demarcated Wine Region
- Long History of Trade with England
- Rural Area
- Winding Douro River
- Vila Nova de Gaia
Map of Douro
The Douro Production Region

Prime Port Producing Area

MOIST ATLANTIC WINDS

Outlying Vineyard Area

Baixo Corgo
Cima Corgo
Douro Superior

Spain
The Grapes of Porto

- Touriga Nacional
- Tinta Cão
- Tinta Roriz
- Tinta Barroca
- Touriga Francesa
- Tinta Amarela

- Malvesa Fina/Vital
Traditional Terraces
Patamares and Vertical Planting
Soil

- Pre-Cambrian schists
- Plantings only on vertical profiles
Vineyard Classification - Criteria:

- Natural factors
  - Vineyard location
  - Altitude
  - Soil
  - Stoniness of soil
  - Slope
  - Exposure
  - Shelter from wind

- Factors influenced by man
  - Production/Yield
  - Viticulture
  - Grape Varieties
  - Spacing
  - Age of vines
How is Porto Made?

- Grapes crushed
  - Historically, foot trodding in *lagares*
  - Modern, pump over and
  - Extract most color from *manta*
- Fermentation interrupted after about 3 days
  - Wine is about 6-8% alc.
  - *Aguardente* is added to arrest fermentation
- The wine is now fortified
- 450L of fermenting must requires 100L of grape spirit.
- Stored, Depending on Style of Port
Winemaking – Non Vintage

Fladgate Partnership’s Piston Fermenter - 2001

Post -1980 (Industry)
Pump - Over

Pre -1980

40% R.P.

60% R.P.

99% R.P.
Styles of Porto

Ruby Style
- Reserva/Vintage Character
- Single-quinta
- LBV
- Vintage

Tawny Style
- Aged
  - 10 year
  - 20 year
  - 30 year
  - 40 year
- Colheita
Major Differences Between Ruby and Tawny Porto
Pairing Porto

- Ruby

- Tawny
Serving Porto

- Vintage Ports must be Decanted
- ~59-64° Temperature
  - Chilled for white port
- 3-4 oz. pours
- In a white wine style glass
- Serve just before dessert, cheese course or as an aperitif
Terms to Know

- Quinta
- Tawny
- Ruby
- LBV
- Vintage
- Colheita
- Grape Varieties
- http://www.fonsecaport.com/index_.htm