

# Porto

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# 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

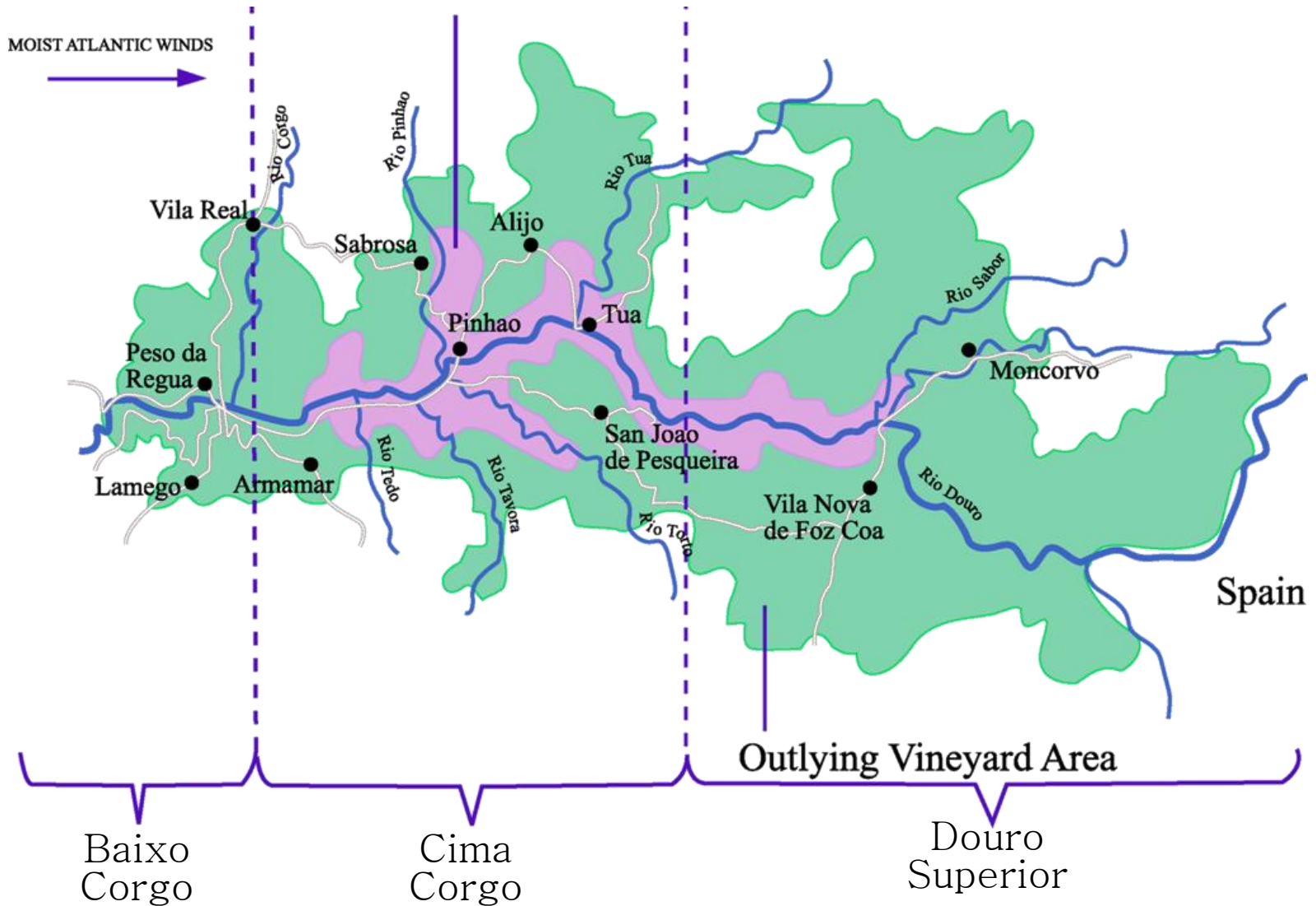


# Map of Douro



# The Douro Production Region

## Prime Port Producing Area



# The Grapes of Porto

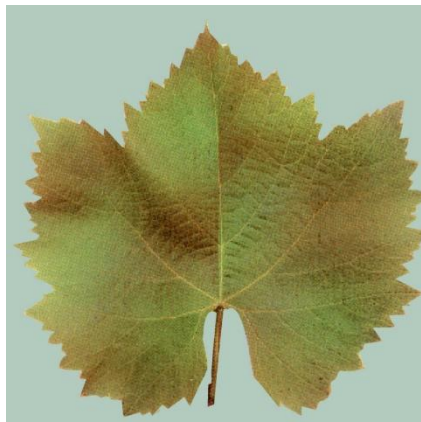
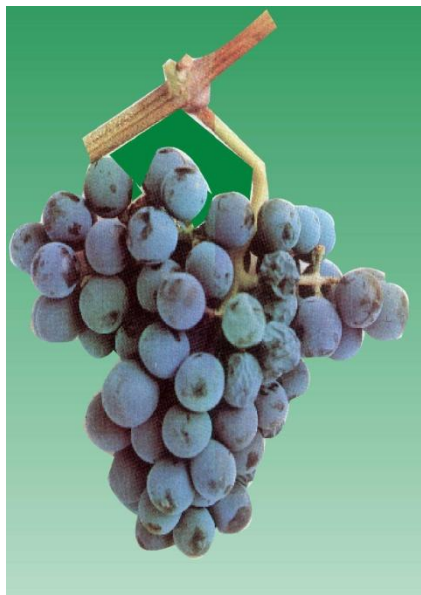
- Touriga Nacional
- Tinta Cão
- Tinta Roriz
- Tinta Barroca
- Touriga Francesa
- Tinta Amarela
  
- Malvesa Fina/Vital



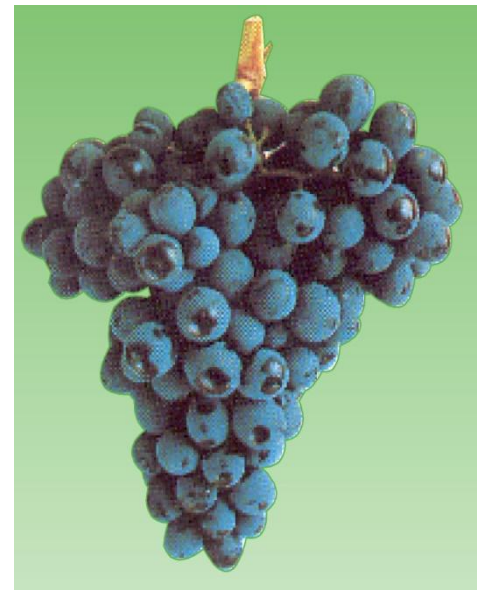
*Tinta Barroca*



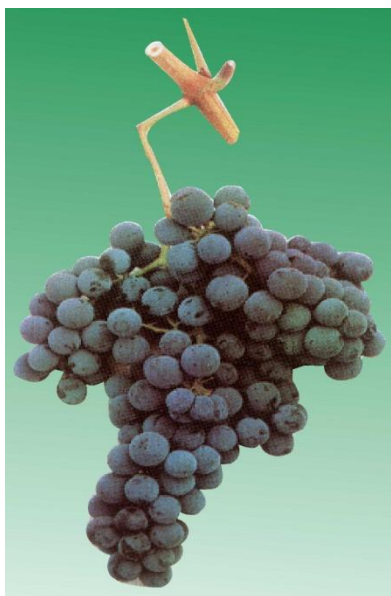
*Tinto Cão*



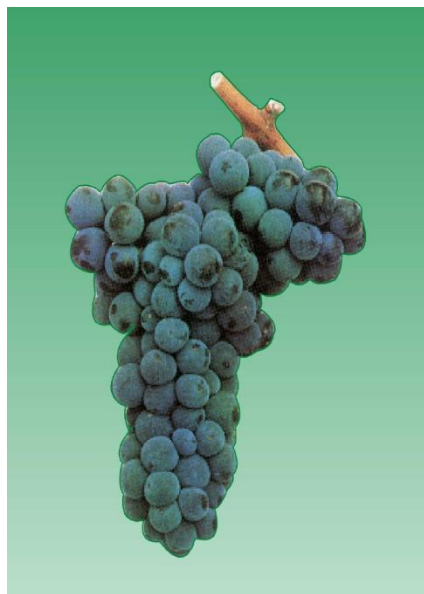
*Tinta Amarela*



*Tinta Roriz*



*Touriga Francesa*



*Touriga Nacional*



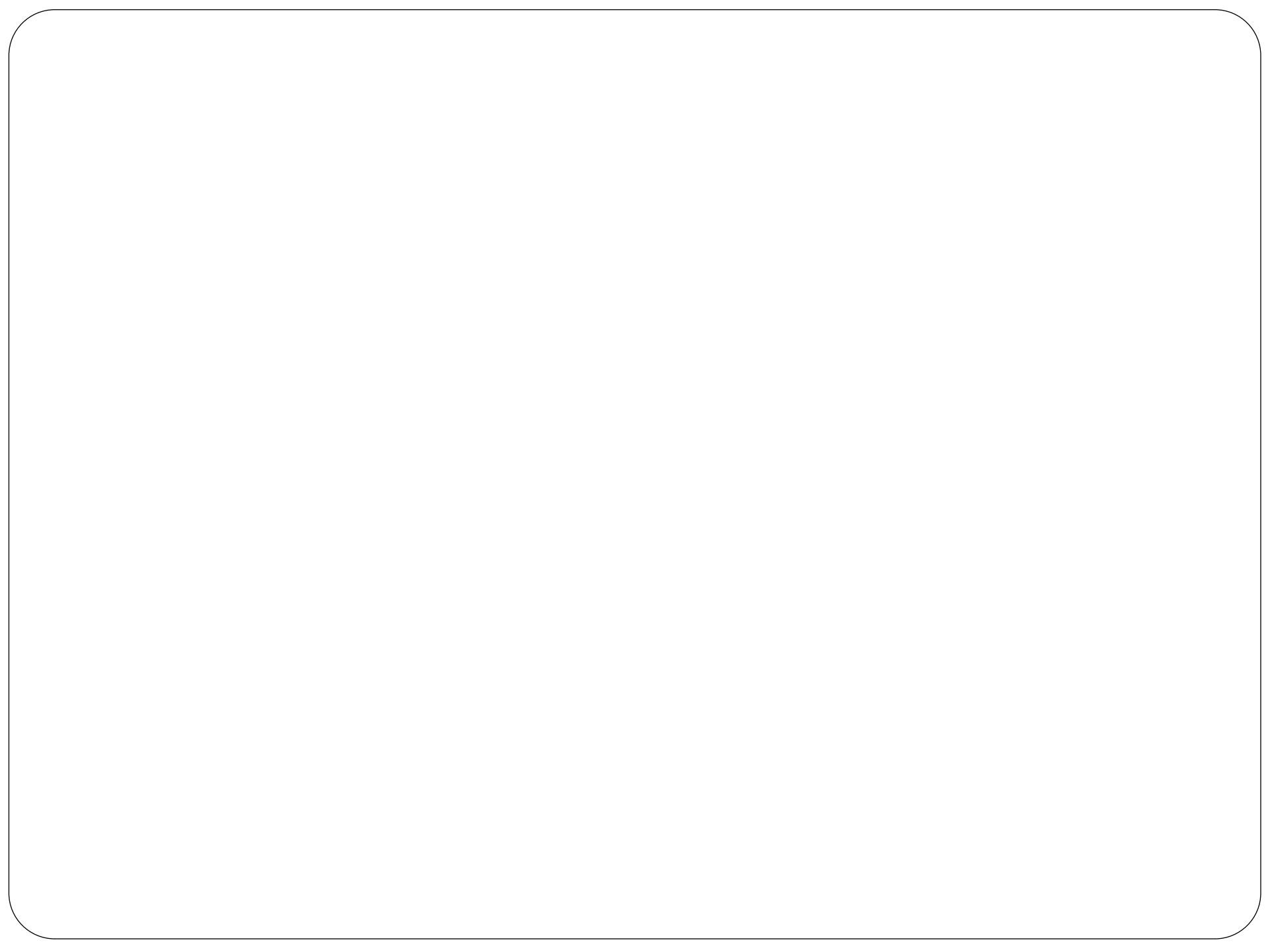
# Traditional Terraces





# Patamares and Vertical Planting

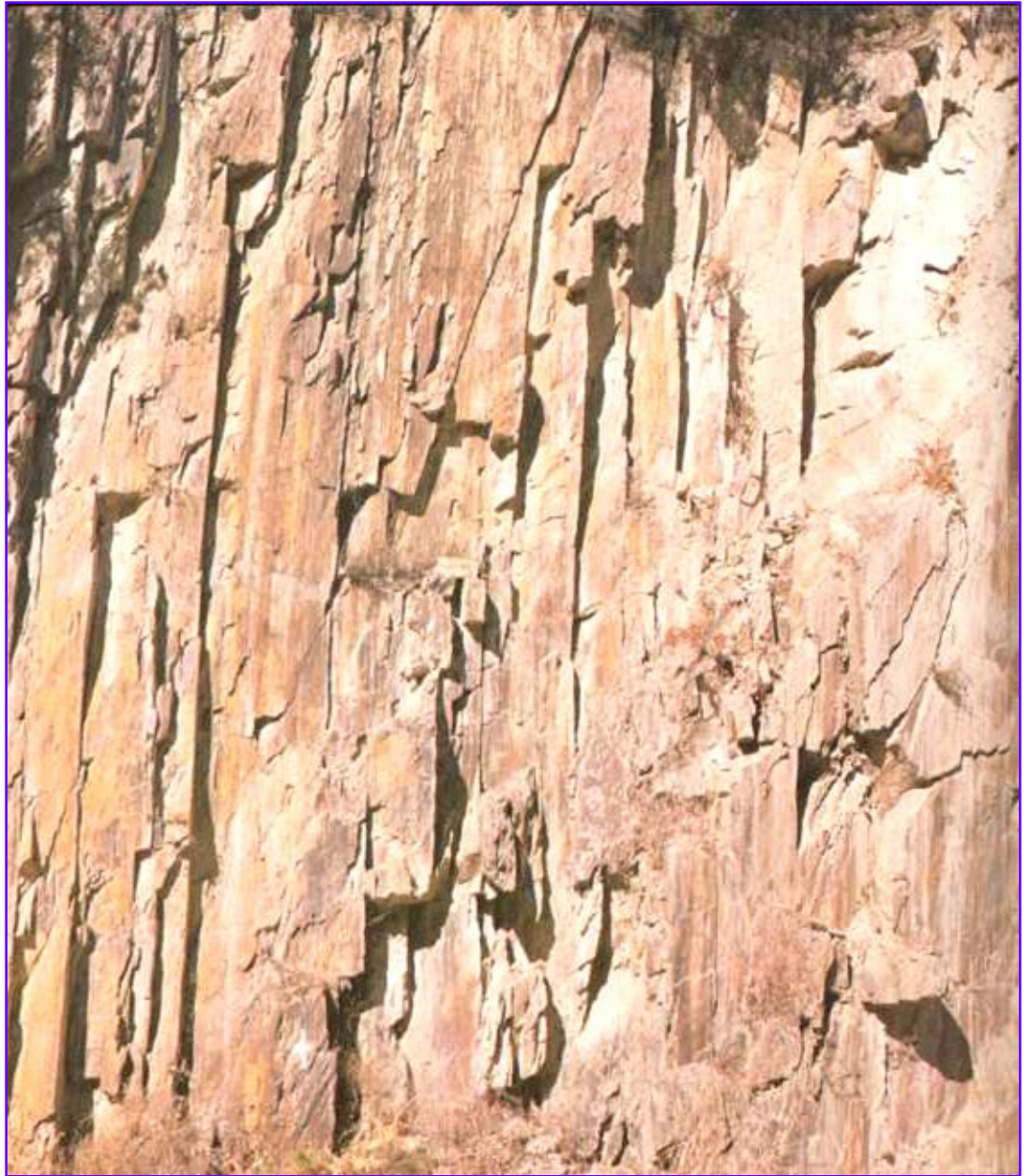






# Soil

- Pre-Cambrian schists
- Plantings only on vertical profiles



Vertical Schist Formation

# 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



Vineyards, Quinta de Vargellas

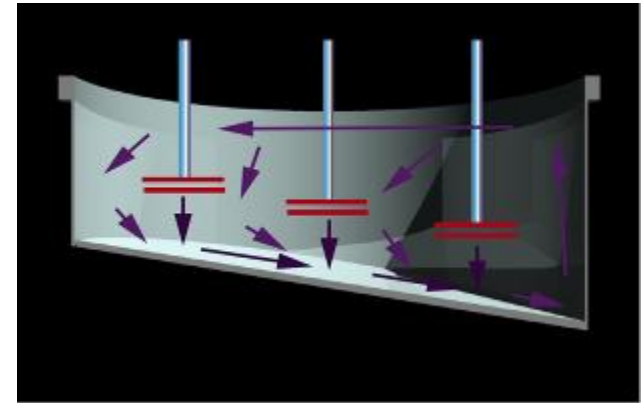
# How is Porto Made?

- 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



**99% R.P.**

Pre -1980



**40% R.P.**



**60% 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

Ruby



Tawny



# 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.taylor.pt/prof\\_frame.htm](http://www.taylor.pt/prof_frame.htm)
- <http://www.fonsecaport.com/index.htm>