

PORTUGAL

- Climate not quite conducive for viticulture.
- Even then, great variety and sufficient quantity.
- 15% of the populace is involved in wine trade.
- Some excellent reds, whites and rosés.
- Govt. has introduced standards of designating wines.
- Best wines are labeled Designacio de Origen (DO).
- Majority are small-scale growers.
- Most of them are members of co-operatives.

MAJOR WINE-PRODUCING AREAS

Entre Douro o Minho

- Northerly region, south of Spain.
- 25% of all Portuguese wines.
- **Vinho Verde (green wines)**
 - For the youth of the wines, not colour.
 - enjoyed quite young.
 - Both reds and whites.

Douro & Dão

- In the northern mountains lies the Douro region.
- Famous for Port wines.
- Also much table wines (both red & white).

- Dão is in north-central Portugal.
- Best are the reds.

Other Regions

- Bairrada (mostly reds)
- Bucelas (mostly whites)
- Colares (reds & whites)
- Carcavelos (fortified sweet wines)
- Sétubal (famous for the dessert wine Moscatel de Sétubal).

PORT

- Only 5% of all wines.
- Shipped to England since the 14th century.
- Trade flourished from 1703 with Queen Anne's decree.

Grapes

- Rich in sugar at the time of harvest.
- Two types of grapes:
 - Turiga, Mourisco, Bastardo (with a fruity finesse but lack in colour and body)
 - Cao, Tinta Francisca, Souza (for red colour and body)

MANUFACTURING PROCESS OF PORT

- Grapes, with the skin and the pips, are placed in oblong lagars.
- Men and women tread with stockinged feet (traditional).
- Fermentation begins at once.
- Allowed to continue for two to three days.
- When desired sugar is left (about 5% by weight), the must is run off into pipes containing brandy (alcohol-content just below 20%).
- Very strong, takes time to mature.
- New wine remains in **quinta** till spring.
- Racked repeatedly in fresh pipes.
- Shipped by sailing boats on Douro river.
- Taken to the wine lodges (owned by shippers) in the towns of Oporto and Villa Nova de Gaia.
- Carefully stored in the wine lodges till the type(s) are decided upon.

TYPES OF PORT

Vintage Port

- In exceptional years only (twice or thrice in a decade).
- Bottled 2 to 3 years after vintage.
- Upward of 20 years in bottle to reach the prime.
- Two dates on label: vintage & bottling.
- Heavy deposit on the side of the bottle.
- Solid crust sticks to the side.

- Careless handling may break the crust and render the wine cloudy (irreversible).
- Deep colour, fruity bouquet, heaviest-bodied.

Crusted Port

- One notch down than vintage port.
- Usually of a single year (or blended).
- No date on label.
- Aged in wood for a few years (longer than vintage port) – faster maturation.
- Then matured in the bottle.
- Crust in the bottle – careful decantation.

Wood Ports (Ruby & Tawny)

- Always blended.
- Fully matured in cask.
- Spends short time in bottle before consumption.
- Named after the colour they acquire:
 - **Ruby** – bright, ruby-coloured, generally fruitier and rougher than tawny.
 - **Tawny** – brownish, softer than vintage, crusted or ruby.
- Tawny most exported, with Ruby second.

White Port

- Same process.
- Generally soft and pleasant.

- Very popular apéritif in France.

USES OF PORT

- Essentially a dessert wine.
- Popular after-dinner drink.
- Goes well with fruits and cheese.
- Kitchen – sauces, jellies, fruit cups, etc.

MADEIRA

- A famous dessert wine from Portugal.
- From the Atlantic island of Madeira.
- A subtle acid undertone (tang) due to volcanic soil.

Manufacturing Process

Fermentation takes 2 to 4 weeks



3% brandy added = **vinho claro**



Matured in **estufa** for 3 to 6 months (110° to 140°F) = **vinho estufado**



Allowed to rest for some time and racked = **vinho trasfugado**



Fortified till 20% = **vinho generoso**



Blended with wines of similar character



Matured for a number of years

Types & Brands

- Made from entirely one grape – Grape-name.
- Made from a mixture of grapes – Trade name.

Grape Varieties

- **Malmsey: full-bodied, dark brown, very sweet.**
- **Bual: golden, fragrant, slightly less sweet than Malmsey.**
- **Verdelho: medium-rich, golden, dry – taken before/after meals.**
- **Sercial: driest madeira, pale golden, good body.**

USES OF MADEIRA

- Good apéritif.
- Goes well with soup.
- Excellent dessert wine.
- Best served in the afternoon/evening with biscuits as a tonic wine.
- Kitchen – soups, sauces, desserts and substitutes sherry.

SOME PORTUGUESE LABEL TERMS

- Branco: white
- Tinto: red

- Rosado: rosé
- Clarete: light red wine
- Seco: dry
- Dolce: sweet
- Maduro: any wine that is not a vino verde.
- Quinta: estate
- Espumante: sparkling wine
- Vinho de mesa: table wine
- Quinta: estate/firm
- Vinha: vineyard
- Engarrafado na Origen: estate bottled

Best names in Madeira

- BLANDY
- HENRIQUES
- BARBEITO
- COSSART GORDON
- RUTHERFORD&MILES
- LEACOCK
- JOSE MARIA DA FONESCA
- PERIQUITA