

Port wine



- Port wine is a Portuguese fortified wine produced in the Douro Valley of northern Portugal. It is typically a sweet red wine, although it also comes in dry, semi-dry, and white varieties.
- There are many theories as to the origin of the fortified wine known as Port. The most prevalent is that of the 1678 visit by English wine merchants to a monastery in the Portuguese town located along the Douro river.
 - In search of new wines to ship back to England, the merchants came across an abbot in Lamego who was producing a style of wine that the merchants had never encountered before.
 - While fortification of wine had been known for centuries, the fortifying grape spirit was usually added after fermentation.
 - The abbot of Lamego was fortifying his wine during fermentation, which had the effect of killing off the active yeast cells and leaving the wine with high levels of residual sugar.
 - This method produced a very strong, alcoholic wine with noticeable levels of sweetness that was able to survive the long journey to England and became very successful in the English wine market.



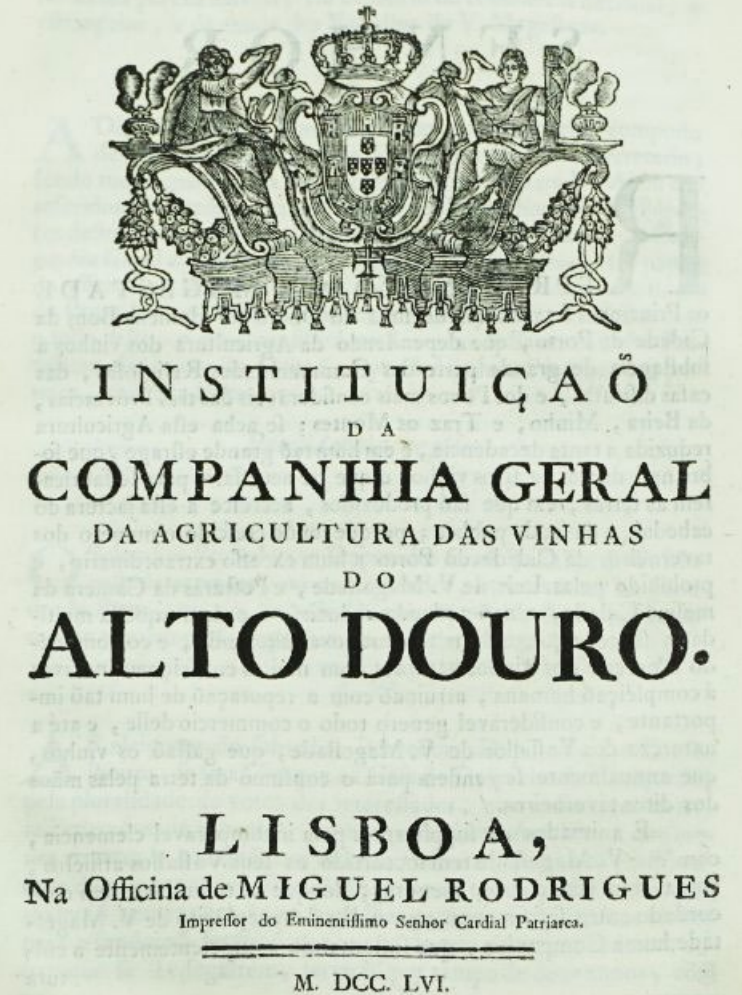
In 1693, amidst another conflict with the French, King William III of England imposed punitive levels of taxation on French wine imports. This very high level of taxation, drove even more English wine merchants to the Douro.

The Methuen Treaty of 1703 was commercial treaty between England and Portugal that further strengthened the Port trade, by allowing British merchants to import Portuguese wine at very low duty tariffs.

With that rising popularity also came an increase in wine fraud and adulteration. Unscrupulous producers were adding sugar and elderberry juice to the wine to increase alcohol content and enhance color more cheaply. Spices such as black pepper, cinnamon and ginger were added to give the wine additional flavors. As news of the scandal spread, sales and imports of Port wine in England dropped dramatically.

This led the Marquis of Pombal, in 1756, to create the Douro Wine Company (aka the General Company of Agriculture of the Wines of the Upper Douro) to regulate the Port wine trade.

One of the company's first regulations was the delineation of the Douro wine region as the only sanction area that could produce wine labeled and sold as "Port", making it the third oldest designated wine region after Chianti (1716) and Tokaj (1730).



The continued British involvement in the port trade can be seen in the names of many port shippers and brands:

- Broadbent
- Cockburn
- Croft
- Dow
- Gould Campbell
- Graham
- Osborne
- Offley
- Sandeman
- Taylor
- Warre



Shippers of Dutch and German origin are also prominent:

- Niepoort
- Burmester

A few port shippers and producers were also established by native Portuguese families, and are among the best:

- Ferreira
- Quinta do Crasto

DOURO VALLEY PORTUGAL

Cooler & wetter. Grapes mainly to produce inexpensive ruby and tawny ports.

Baixo Corgo

Grapes of higher quality, being used in bottlings of Vintage, Reserve, aged Tawny, and LBV ports.

Cima Corgo

Hottest, driest & most extreme region. Least cultivated but has potential for mechanization.

Douro Superior



Located in northern Portugal, the **Douro** wine region is home to the famous Port wine.

Cima Corgo, **Baixo Corgo**, and **Douro Superior** are the three sub-regions dividing the Douro wine region.

In numbers: 43,655 vine ha
22,200 winegrowers



Over a hundred varieties of grapes are sanctioned for port production, although only five (Tinta Barroca, Tinto Cão, Tinta Roriz (Tempranillo), Touriga Francesa, and Touriga Nacional) are widely cultivated and used. Most grapes are grown, picked and fermented together.

White ports are produced the same way as red ports, except that they use white grapes (Donzelinho Branco, Esgana-Cão, Folgasão, Gouveio, Malvasia Fina, Rabigato and Viosinho).

While all Port wines start out in the same manner, each style have different aging methods.

While most of the Port winemaking process has been mechanized, grapes are still all hand-picked (the terraces are protected by UNESCO and are too narrow for tractors)

The wine grapes go into lagars (shallow granite troughs) where they are crushed. The process of crushing the grapes is either by mechanization or by foot (still traditionally done by top producers for the best grapes). This process takes up to 3 days

The wine is transferred into fermentation tanks where they continue to ferment until the optimal sugar level is reached.

Port wine doesn't go through a complete fermentation (between 6%-9%). Instead, the fermentation is stopped when the ideal sugar level is reached by adding aguardente, a grape spirit of 77% for a final ABV around 20%.



Port is stable after the brandy is added but it still needs time to develop.

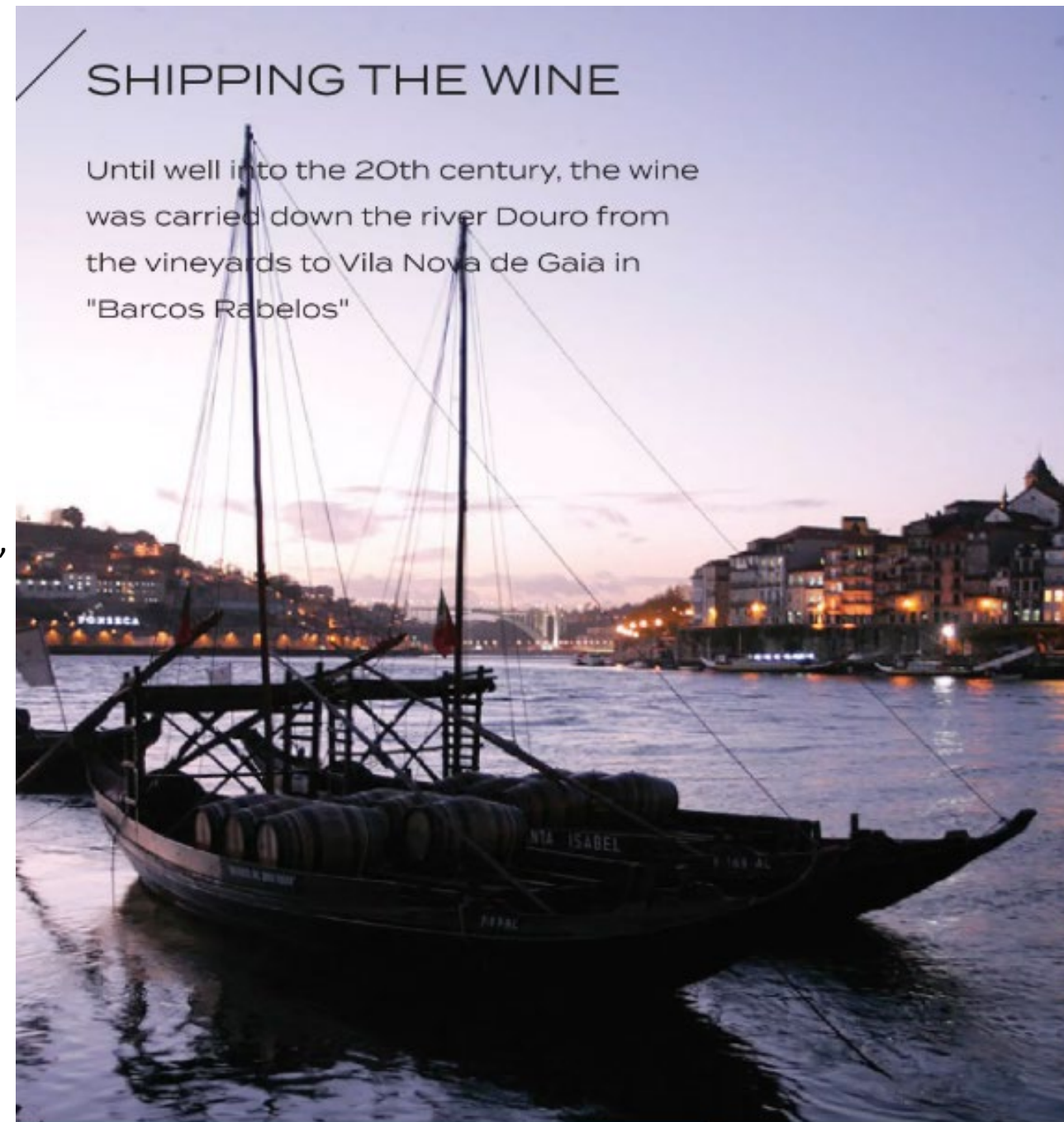
Legally, all Port wines must be aged for a minimum of 2 years before release.

Even then, it's illegal for a Port producer to sell more than 30% of their vintage.

This means that Port wine producers are legally “encouraged” to age their wines for extended periods of time.

Until 1986, Port could only be exported from Portugal from Vila Nova de Gaia near Porto, Portugal's second-largest city.

Port will mature 1-2 winters at the vineyard, then is transported to the shipper's lodge in Vila Nova de Gaia, to be processed and stored. Traditionally, the wine was taken downriver in flat-bottom boats called 'barcos rabelos'.





While there several styles of port, they fall into two major categories:

- wines matured in sealed glass bottles
 - "reductive" ageing - leads to the wine losing its color very slowly and produces a wine that is smoother on the palate and less tannic
- wines that have matured in wooden barrels
 - "oxidative" aging – leads to wine losing color at a faster pace. They also lose volume to evaporation, leaving behind a wine that is slightly more viscous and develops more complex flavours.

Wines tasting notes: Quinta do Noval
10 Year Old Tawny and "Noval Black Porto Reserve"



Wines tasting notes: Quinta do Noval
10 Year Old Tawny and "Noval Black Porto Reserve"

Vintage Port

- Made entirely from the grapes of a declared vintage year. Most renowned type of port, but only about 2% of production volume
- Vintage ports may be aged in barrels or stainless steel for a maximum of two and a half years before bottling
- Generally require another 10 to 40 years of aging in the bottle before reaching what is considered a proper drinking age.
 - Particularly fine vintage ports can continue to gain complexity for many decades after they were bottled. It is not uncommon for 19th-century bottles to still be in perfect condition for consumption.
- Retain their dark ruby color and fresh fruit flavours.
- Lots of sedimentation. Typically require a period of settling before decanting and pouring.
- Not every year is declared a vintage in the Douro. The decision on whether to declare a vintage is made early in the second year following the harvest. The decision to declare a vintage is made by each individual port house.

Crusted Port

- Crusted port is usually a blend of several vintages.
- Affords the port blender the opportunity to make best use of the varying characteristics of different vintages.
- Crusted port is bottled unfiltered and sealed with a driven cork. It needs to be decanted before drinking.



Wines tasting notes: Quinta do Noval
10 Year Old Tawny and "Noval Black Porto Reserve"



Ruby Port

- Most common type
- Stored in tanks of concrete or stainless steel after fermentation, to prevent oxidative aging and preserve its bright red color and full-bodied fruitiness.
- Is usually blended to match the style of the brand to which it is to be sold.
- Is cold filtered before bottling and does not generally improve with age, although premium rubies are aged in wood from four to six years.

Rose Port

- Rose port is a very recent variation on the market (2008)
- Technically a ruby port but fermented in a similar manner to a rosé wine, with limited exposure to the grape skins, thus creating the rose color.

Wines tasting notes: Quinta do Noval
10 Year Old Tawny and "Noval Black Porto Reserve"



Tawny Port

- Aged in wooden barrels exposing them to gradual oxidation and evaporation.
- As a result of oxidation, they mellow to a golden-brown color.
- The exposure to oxygen imparts "nutty" flavours to the wine, which is blended to match the house style.
- Without an indication of age, it is a basic blend of wood-aged port that has spent time in wooden barrels, typically at least three year
- Reserve tawny port has been aged about seven years.
- Tawny ports with an indication of age, represent a blend of several vintages. The target age profile, in years in wood, is stated on the label, usually 10, 20, 30, or 40 years.
- Colheita port is a single-vintage tawny port aged for at least seven years, with the vintage year on the bottle instead of a category of age. Colheita port should not be confused with a vintage port: a vintage port will spend only about 18 months in barrels after harvest and will continue to mature in bottles, but a Colheita may have spent 20 or more years in wooden barrels before being bottled and sold.

al – create consistency and maintain
use” style



Late Bottled Vintage (LBV)

- Wine that had been destined for bottling as vintage port but was left in the barrel for longer than had been planned.
- Bottled between four and six years after the vintage
- Two styles, one filtered before bottling, while the other is not.
- LBV is intended to provide some of the experience of drinking a vintage port but without the need for lengthy bottle ageing. To a limited extent, it succeeds, as the extra years of oxidative ageing in the barrel does mature the wine more quickly



White port

- There is a range of styles of white port, from dry to very sweet (Lágrima)
- Until recently few shippers have produced anything other than a standard product.
- White Port Colheita is obtained from a single harvest and ages in huge tanks acquiring a straw colour, has mature and elegant aromas and flavours, featuring fruity and wooden notes
- White Port with an indication of age is a full-bodied and rich Port, obtained from the blend of different wines.
 - When white ports are matured in wood for long periods, the color darkens, eventually reaching a point where it can be hard to discern (from appearance alone) whether the original wine was red or white.

Wines tasting notes: Quinta do Noval
10 Year Old Tawny and "Noval Black Porto Reserve"



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Fine White

TASTING NOTES

"It has a yellow golden colour and **fruity bouquet**. In the mouth it is sweet, fine, unctuous, with a good balance and good aromatic persistence. It is an excellent Port for informal appetizer. It should be served chilled."

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Malvasia Fina, Gouveio, Rabigato and Códèga predominate among the traditional white grape varieties from the Demarcated Region of the Douro Valley

VINIFICATION

50% ferments with pellicular maceration and 50% without, in stainless steel vats with controlled temperature between 18/20°C.

MATURING

A blend of wines aged in old wooden and stainless steel vats during 2 to 3 years.

SERVING TEMPERATURE

7°C-9°C





QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Fine Ruby

This is a deep-coloured lively peppery wine full of fresh fruit flavours it is bottled after three years in cask. An ideal Port for informal drinking.

TASTING NOTES

"Bright Ruby color. Intense youthful nose with a distinctive fruity character reminiscent of wild cherries. On the palate is well balance, with intense fruit and good length. Drink it slightly chilled as an aperitif or at room temperature with a dessert."

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Tinta Roriz, Touriga Franca and Tinta Barroca predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

VINIFICATION

The Noval Ruby is vinified by pumping over in stainless steel vats with temperature control at 26°/28°C.

MATURING

It is a blend of wines with an average age of 2 to 3 years, aged in large oak wooden vats.

SERVING TEMPERATURE

15°C-17°C





QUINTA DO NOVAL

FINE PORTS SINCE 1715

Late Bottled Vintage

2016

CHARACTERISTICS OF THE VINTAGE

2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September. By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions. Fortunately 17 mm of much needed rain fell on 13th September, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on 19th September in dry and sunny weather, and the fruit continued to ripen throughout the harvest period. We were able to harvest each plot in ideal conditions as ripening continued.

In spite of the unusual and extreme climatic conditions of the year, the end result is of an excellent quality. The Port wines are exceptional, with excellent structure, very intense bright fruit, and aromatically very expressive.

GRAPE VARIETIES

Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cão, Sousão

VINIFICATION

Grapes were trodden by foot to obtain the must, then they macerate in the "lagares", the traditional stone vats from the Quinta to obtain the best possible extraction. The fermentation lasted for 3 days.

MATURING

The wine matured 4 years in large wooden barrels called Tonéis, instead of 2 years for a Classic Vintage. This explains its name, "Late Bottled Vintage". The wood that is used has over 30 years of age so that no wood flavours are transmitted to the wine.

SERVING TEMPERATURE

15°-17°C





QUINTA DO NOVAL

FINE PORTS SINCE 1715

Tawny 10 Year Old

A perfect expression of the Noval Tawny style. It has acquired the classical attributes of an old Tawny Port, while at the same time retaining much of the freshness and fruit of its youth.

TASTING NOTES

"A beautiful Old Tawny colour, recognisable from its brilliance. Amongst the complex aromas, young and very lively fruit blends prettily with appealing and typical aromas of dry fruit such as hazelnut. Rich and smooth on the palate, it delivers an elegant structure and long lingering finish."

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Touriga Nacional, Touriga Francesa, Tinto Cão, Sousão, Tinta Roriz

VINIFICATION

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, to obtain the best extraction.

MATURING

Noval Tawny 10 years is a blend of old Ports from different vintages, matured in oak casks and with an average age of 10 years.

SERVING TEMPERATURE

9°C-14°C



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Tawny 20 Year Old

Harmonious and balanced, fine, elegant and long, with all the aromatic complexity typical of Noval Tawny Ports.

TASTING NOTES

"The colour is the classic hue of Old Tawny port with golden glints. The elegant bouquet suggests dry fruit and almonds, which give it its original character. On the palate, the elegant smoothness and high concentration herald a delectable and beautifully long finish."

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Touriga Nacional, Touriga Francesa, Tinto Cão, Sousão, Tinta Roriz

VINIFICATION

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, to obtain the best extraction.

MATURING

Noval Tawny 20 years is a blend of old Ports from different vintages, matured in oak casks and with an average age of 20 years.

SERVING TEMPERATURE

9°C-14°C



QUINTA
DO
VALE MEÃO

QUINTA DO VALE MEÃO

PORTO VINTAGE 2001 AGED AT THE QUINTA



Ferreirinha estates are probably the most emblematic of the Douro. Among these, Quinta do Vale Meão has an enormous symbolism, since it was an idealized project from scratch. In its own right, Quinta do Vale Meão is truly one of the most interesting and coveted wines in Portugal. Deserved highlight for the quality that this wine offers in all the harvests in which it is launched.

This Port presents a dark purple color on the center and lighter purple hues on the edge, denoting its aging in bottle. In the nose there are complex black fruits & blueberry compote with floral notes of herbs, licorice and tar. In the mouth it is rich, concentrated and ripe with intense notes of black fruits giving way to firm tannins and herbal notes. Very persistent finish.