

WINE PRODUCTION

WEIGHTING AND SAMPLE THE GRAPES

The initial quality control of the "raw material" is essential to making premium quality wines.

DESTEMMING & CRUSHING

The stems are separated from the grapes. The berries are then crushed to release the sugary juice they contain.

MACERATION & REMONTAGE

The fermenting juice is left in contact with the grape skins for period of time in order to extract color, aromas and tannins. At the same time, the juice fermenting at bottom of the vat is pumped over the skins accumulating on the surface. This is known as the cap.

ALCOHOLIC FERMENTATION

Due to the effects of the yeast, the natural sugars of the juice are transformed into alcohol.

RACKING

A process following alcoholic fermentation that involves emptying the vat and moving the wine to another tank or a barrel to separate it from the pomace and obtain what is known as free run wine.

CAP PRESSING

A winepress is used to press the skins and extract the last of the wine. This is known as the press wine.

BLENDING

Blending of the free run wine and the press wine.

AGING

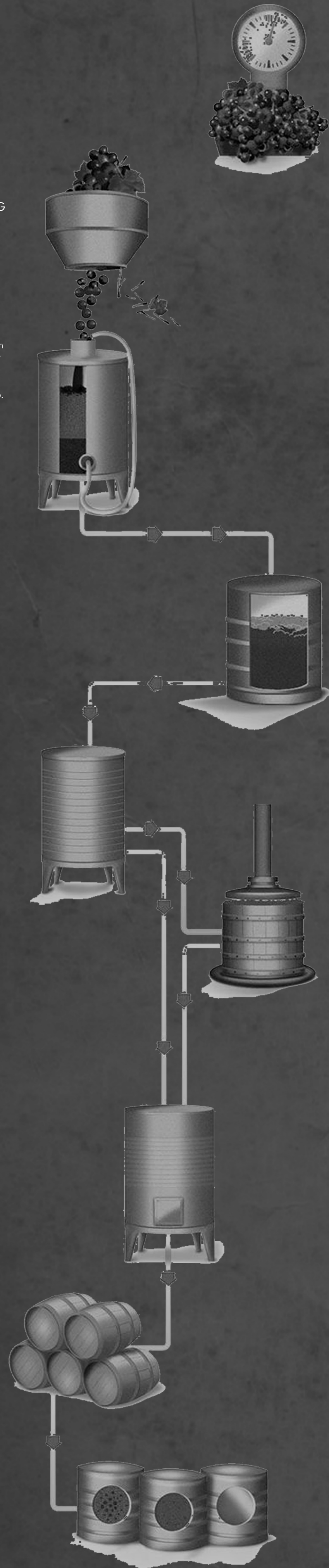
Once fermented, the wines can also undergo malolactic fermentation, which turns the malic acid into far gentler lactic acid. The fermented wines are barrel aged for varying lengths of time, which imparts characteristic oak flavors.

CLARIFICATION STABILIZATION FILTRATION

Steps to "clean" the final product, removing impurities and small suspended particles as well as stabilizing the wine so that it may be shipped and stored.

ASSEMBLAGE

A blend of the wines - not the grapes - that make up the cuvee or final product.



PORTO WINE

GRAPES



Rabigato, Viosinho, Malvasia, Gouveio, etc.



Touriga Franca, Touriga Nacional, Tinto Roriz (Tempranillo), Tinta Barroca, Tinto Cao, etc.

STYLE



WHITE PORT

Common Flavors
Apricot, Sweet Baked Apple, Citrus Peel and Roasted Nuts
Cold
42-50°F (6-10 °C)



ROSE PORT

Common Flavors
Strawberry, Raspberry, Cranberry Sauce and Caramel
Ice-Cold
39°F (4°C)



TAWNY PORT

Common Flavors
Caramel, Raspberry, Hazelnut, Cinnamon, Clove and Fig
Cool
50-58°F (10-14 °C)



RUBY PORT

Common Flavors
Blackberry, Raspberry, Cinnamon, Chocolate
Slightly Cool
60°F (16 °C)



PRODUCT

PORT WINE GLASS

SERVING SIZE: 3OZ (85ML)

Port glasses are smaller than a regular wine glasses due to the typically high alcohol and sweetness in Port wine. A single serving of Port wine is approximately 3 oz (85 ml).

STANDARD

This style is lighter with more citrus flavors and often less sweetness.

RESERVE

Aged for 7 years with bold nutty flavors and sweetness.

TAWNY

Basic Tawny is aged at least 2 years and has minimal nuttiness.

COLHEITA

A special style of Tawny Port from a single harvest year (vintage) - typically released from the winery after 10+ years.

10 YEARS

A blend of vintages with at least 10 years of barrel aging. Typically, this level has raspberry and cinnamon flavors.

20 YEARS

A blend of vintages with at least 20 years of barrel aging. Wines often have caramel and cinnamon flavors.

30 YEARS

A blend of vintages with at least 30 years of barrel aging. Wines are smooth and nutty with caramel flavors.

40 YEARS

A blend of vintages with at least 40 years of barrel aging. Wines are smooth and very nutty with soft butterscotch and vanilla flavors.



RUBY

An affordable sweet and fruity style of blended Port meant to be drunk young.

RESERVE

A premium style of Ruby Port that is similar to vintage Port but meant to be drunk young like Ruby.

LATE BOTTLED VINTAGE (LBV)

Age for about 4-6 years in barrel and the same quality as vintage port but meant to be drunk young-young.

VINTAGE

A single vintage Port age for 2-3 years in barrel before being bottled and aged for an additional period of time. Wines are best after 20-40 years of age.

CRUSTED

A blend of more than 1 vintage (ie the harvest year) of Port a drink now style.

SINGLE

A special style of vintage Port that comes from a single estate vineyard.



BOTTLING AND BOTTLE AGING

The finished wines may be bottle aged for longer or shorter periods, endowing them with the characteristic aromas of time.



LABELLING

