



# PORT WINE

## A Famous Portuguese Drink



DG Educação e Cultura

Programa de Aprendizagem ao  
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educação profissional  
do vale do ave

FORAVE

Last week we visited Caves Calém, one of the renowned Portuguese Porto Wine Cellars located in Porto.

This is what we have learned with our visit and with the research work we did in classes.



# Location

The Douro Valley is one of the most famous and most important wine producing regions in Portugal.

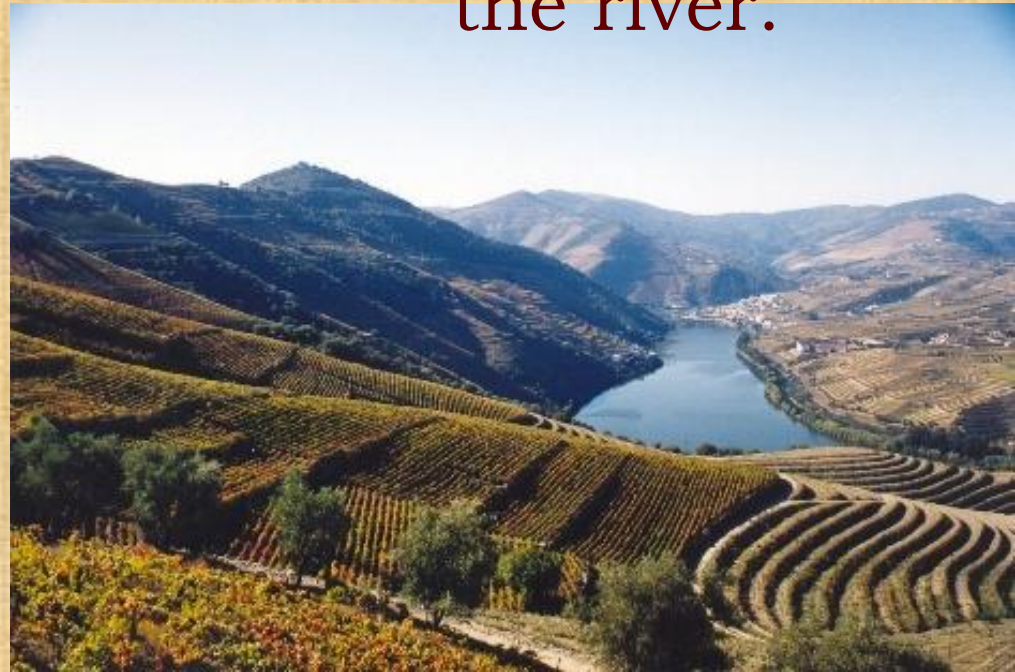
Its boundaries are naturally set by the geographical features and the River Douro in the northern provinces of Portugal.





The landscape is breathtaking with its picturesque *quintas*, or farms, and terraced vineyards on almost vertical slopes dropping down to the river.

Nowadays many of these *quintas* are owned by multinational wine companies.



# History of the “*Região Demarcada do Douro*”



There is archaeological evidence of winemaking in the region dating from the end of the Roman Empire, during the 3rd and 4th centuries AD, although grape seeds have also been found at older archaeological sites.

In the 12th century, with the independence of Portugal, there was the development of wine-growing in the Douro Valley, and the first exports to France occurred.





It was only in the 17th century that the first reference to the denomination “Port Wine”, as applied to the Douro wine, was made.

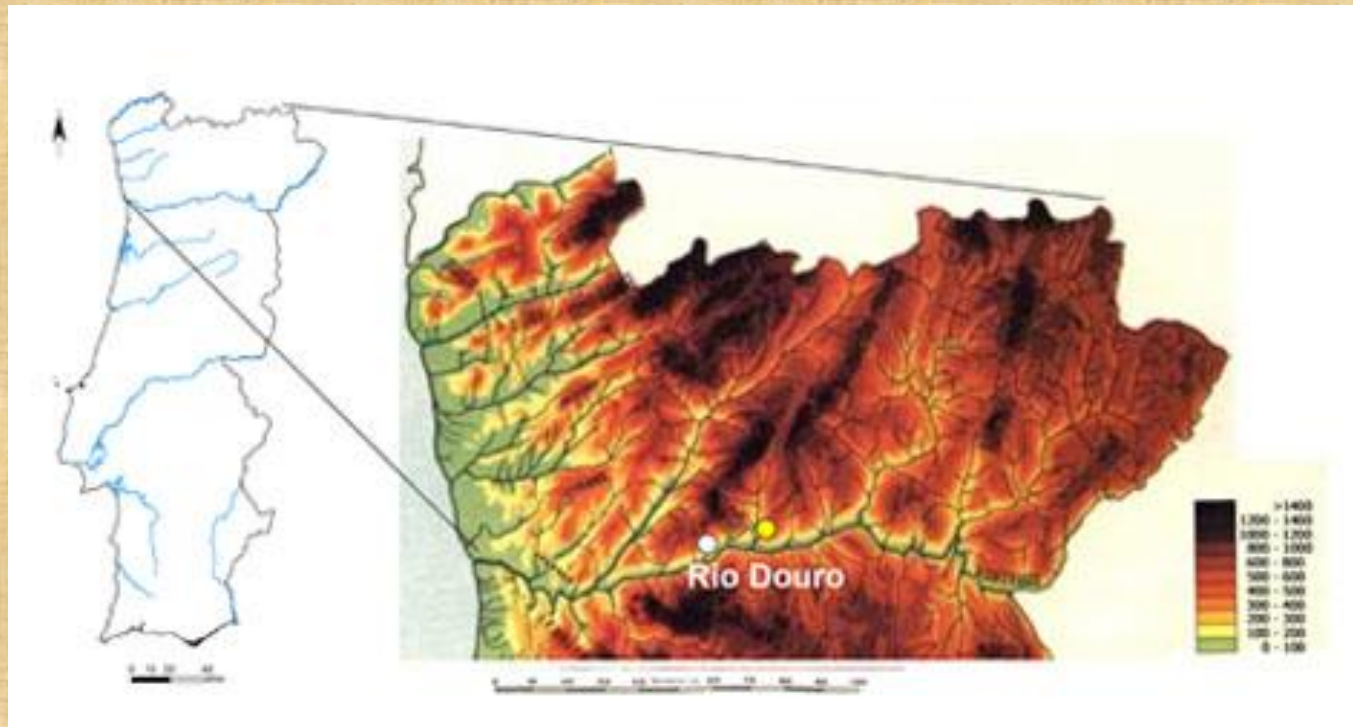
In 1756, Sebastião José de Carvalho e Melo, King Joseph's minister, created the *Companhia Geral da Agricultura das Vinhas do Alto*



*Douro* and set up the *Região Demarcada do Douro* (protected designation of origin). Thus, it became the world's first wine region to have a formal demarcation.

# Geography and climate

The Douro wine region is sheltered from Atlantic winds by the Marão and Montemuro mountains and has a microclimate of its own, a continental microclimate, with hot and dry summers and cold winters.



# Port Wine and the wine making process

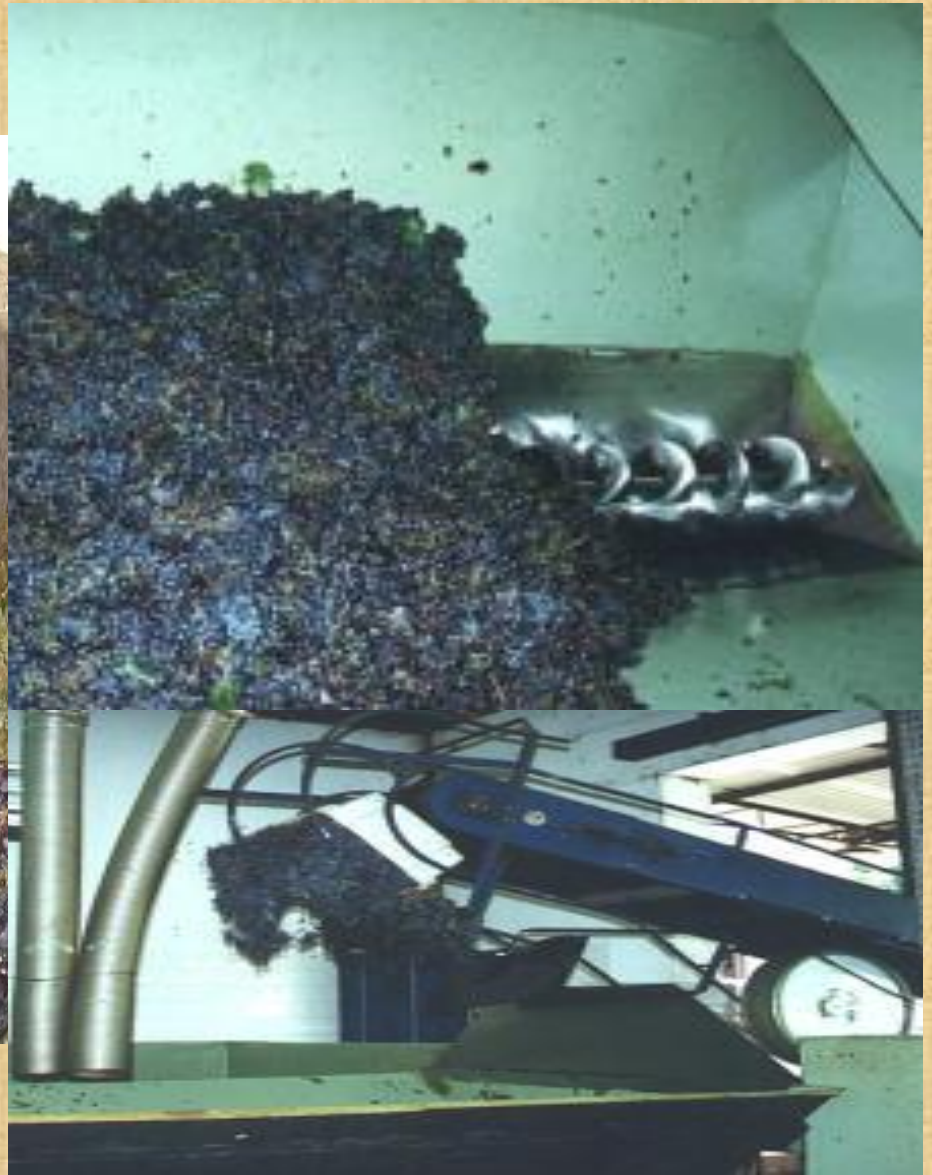
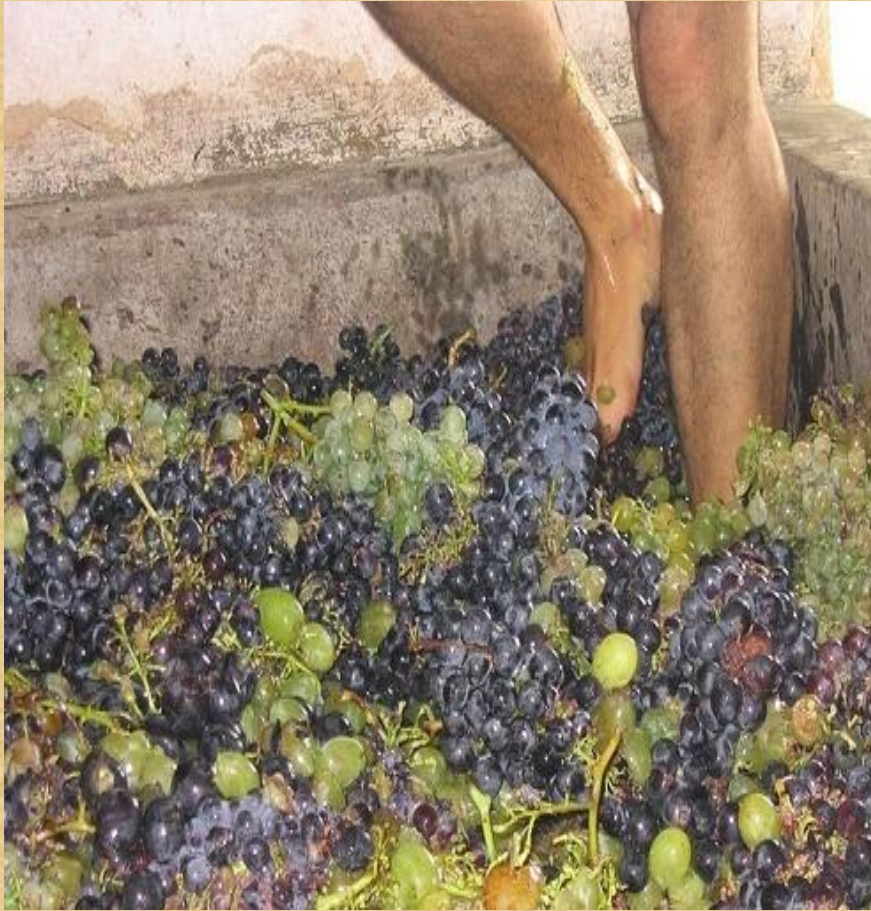


Port Wine is typically a sweet wine, a fortified wine, produced under peculiar natural conditions and following traditional methods.

# Harvesting the grapes



# Crushing the grapes





The manufacturing process, based on tradition, begins with the harvesting and the crushing of the grapes.

However, nowadays, these traditional methods are only used by some of the *quintas* and the process is mainly a mechanized one.



# Fermentation

## Production flowchart



Inside of a fermentation tank showing the fermenting wine with tumultuous foam from the release of CO<sub>2</sub>.



Detail of the fermenting must showing the cap formed by the grape shels on the surface of the liquid.



Detail after maceration (loss of colour by the action of alcohol).

# Filtration



Pomace and must are separated.



# Aging

The aging process of Port Wine can last for decades and depends on the type of wine to be produced. After the first racking, during the winter following the harvest, the wines are tasted and classified and can mature in sealed glass bottles or in wooden barrels.



# Mechanized bottling



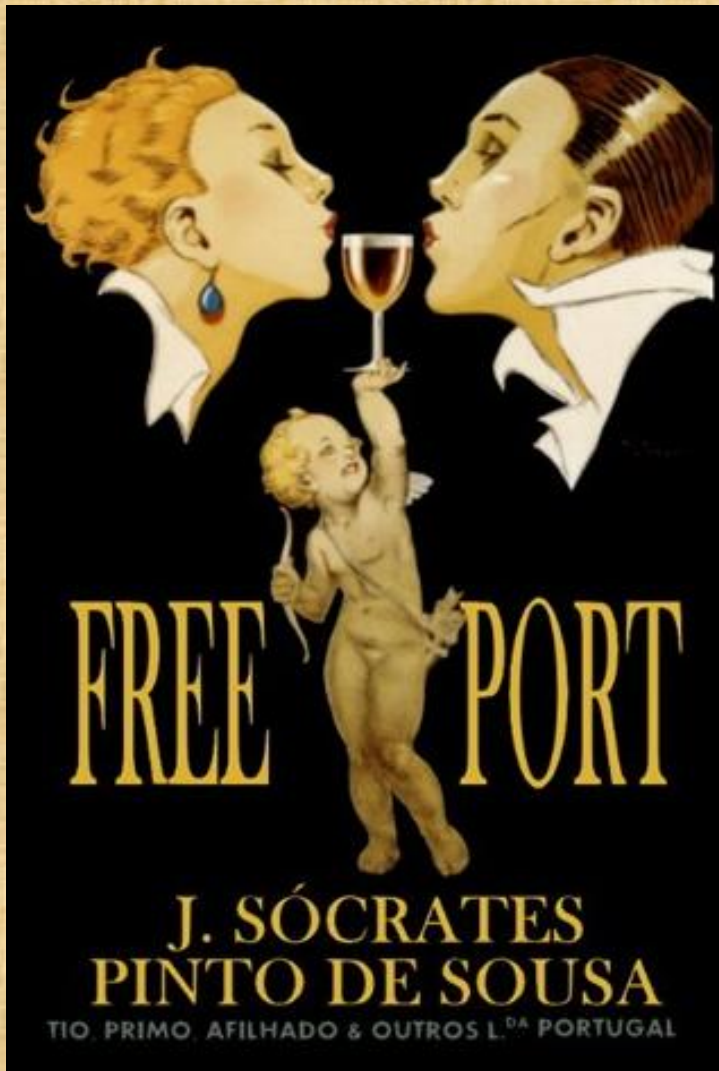
# Transport



Traditionally, the wine was taken down river in flat-bottom boats called *rabelos* to be stored in barrels, normally of oak, in cellars in Vila Nova de Gaia, just across the river from Porto.



In the 1950s and the 1960s, dams were built along the river ending this river traffic and now Port wine is transported in tanker trucks. The wine received its name, "Port", in the latter half of the 17<sup>th</sup> century from the seaport city of Porto, where much of the product was brought to market or for export to other countries in Europe.



Port Wine is typically richer, sweeter, heavier, and possesses a higher alcohol content than most other wines. This is caused by the addition of distilled grape spirits (*aguardente*) to fortify the wine and halt fermentation and results in a wine that is usually either 19.5% or 20% alcohol.

Port Wine can be divided into several categories according to the wine making process and the aging method.

Port is commonly served after meals as a dessert wine, often with cheese; white ports are often served as an aperitif.



# Ruby Port Wine



Ruby Port is the cheapest and most extensively produced type of port. After fermentation it is stored in tanks made of concrete or stainless steel to prevent oxidative aging, and preserve its rich claret color. It can be enjoyed as an aperitif or as a digestive with rich desserts, nuts or cheese.

# Tawny Port Wine



Tawny ports are wines made from red grapes that are aged in wooden barrels using a process that exposes them to gradual oxidation and evaporation. Tawny ports are sweet or medium dry and typically drunk as a aperitif or as digestive, with desserts and cheese.

# White Port Wine



White Port is made from white grapes and can be made in a wide variety of styles. It can be used as the basis for a cocktail or served on its own.

THE END