

Chapter 31
Portugal

CLIMATE	<p>Maritime climate (Atlantic influence) Hot, dry, continental climate - inland Large difference in annual temp = diverse wine styles</p>
REGIONS AND WINES	<p>Vino Verde</p> <ul style="list-style-type: none"> ❖ Climate: Moderate maritime (Atlantic influence) <ul style="list-style-type: none"> ➤ High rainfall → can cause excess canopy growth + disease <ul style="list-style-type: none"> ■ Spur-pruned VSP used - create airflow/allow mechanisation ❖ Vinho Verde white wines = high acid/low alcohol (8-11.5% - some off-dry)/slightly sparkling <ul style="list-style-type: none"> ➤ Local grapes Loureiro + Arinto ❖ Alvarinho (Albariño) = grown in sub region Monção e Melgco = slightly higher alcohol/tropical fruit ❖ Black varieties (red/rosé) = deep coloured/tannic. Fresh/fruit rosé. <p>Douro</p> <ul style="list-style-type: none"> ❖ Oldest demarcated wine region in the world ❖ E of Porto. Marão Mountains → Spain ❖ 5 key grapes: <i>Touriga Nacional, Touriga Franca, Tinta Roriz (Tempranillo), Tinta Barroca, Tinta Cao</i> <ul style="list-style-type: none"> ➤ Touriga Nacional - high quality. Low yield = intense colour + flavour/high tannin ❖ Douro red = deep colour/full-body/high tannin/rich black fruit/new oak maturation ❖ High altitude wines = med-high acid/fresh fruit <p>Dão</p> <ul style="list-style-type: none"> ❖ Climate: cold/wet winter + warm dry summers - significant variation temp day/night = good growing conditions ❖ 80km S of Douro - gentle hills/slopes - 200-400m ❖ Douro red = red fruit/delicate tannin/high acid ❖ Touriga Nacional, Tinta Roriz, Jaen (Mencia), Alfrocheiro ❖ Alfrocheiro = deep colour/blackberry/strawberry ❖ Dão whites = <i>Encruzado</i> grape <ul style="list-style-type: none"> ➤ Light/fresh → rich/barrel ferm <p>Bairrada</p> <ul style="list-style-type: none"> ❖ Climate: Maritime (rainy weather/warm summer) <ul style="list-style-type: none"> ➤ Rain = issue for late ripening varieties

	<ul style="list-style-type: none"> ❖ Baga (dominant black grape) = late ripening/small/thick-skinned/deep colour/high tannin <ul style="list-style-type: none"> ➢ Pick later for softer, riper tannin ➢ WM = Gentler crushing/maceration/blending = softer wines ❖ Other grapes; black = <i>Touriga Nacional, Alfrocheiro, Cab Sauv, Merlot, Syrah</i>. White = <i>Bical, Maria Gomes</i> <p>Alentejo</p> <ul style="list-style-type: none"> ❖ SE Portugal - over 8 subregions <ul style="list-style-type: none"> ➢ Cooler north (elegant wines) → warmer south (richer) ❖ Red blend: <i>Arongonēs (Tempranillo), Trincadeira (spicy red grape, high tannin, drought tolerant), Alicante Bouschet (high colour and tannin), Touriga Nacional, Syrah</i>. <ul style="list-style-type: none"> ➢ Deep colour/full body/ripe fruit ❖ White grapes = <i>Arinto, Antão Vaz, Roupeiro</i> <ul style="list-style-type: none"> ➢ Med-high acid/fruity → some ferm/mat oak for complexity <p>Vinho Regional</p> <ul style="list-style-type: none"> ❖ Vinho Regional Alentejano = largest production. Based around Alentejo DOCs. <ul style="list-style-type: none"> ➢ Less WM restrictions/more grape varieties allowed (international varieties) ➢ Lisboa, Peninsula de Setúbl and Tejo important areas for Vinho Regional Wines
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Portuguese Wine Law

PDO = Denominação de Origem Protegida (DOP)

(Traditional) = **Denominação de Origem Controlada (DOC)**

PGI = Indicação Geográfica Protegida (IGP)

(**Vinho Regional** - traditional - on labels)

No GI/table wine = Vihno (wine)

(Simply/fruity/off-dry rosé in this category.)