
Chapter 31

Portugal



Climate and Grape Growing

Maritime climate (Atlantic influence)

Hot, dry, **continental climate** - inland

Large difference in annual temp = diverse wine styles

Regions and Wines

Vino Verde

- Climate: **Moderate maritime** (Atlantic influence)
 - High rainfall → can cause excess canopy growth + disease
 - Spur-pruned VSP used - create airflow/allow mechanisation
- Vinho Verde white wines = high acid/low alcohol (8-11.5% - some off-dry)/slightly sparkling
 - 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.

Douro

- Oldest demarcated wine region in the world
- E of Porto. Marão Mountains → Spain
- 5 key grapes: *Touriga Nacional*, *Touriga Franca*, *Tinta Roriz (Tempranillo)*, *Tinta Barroca*, *Tinta Cao*
 - **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

Dão

- 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 = *Encruzado* grape
 - Light/fresh → rich/barrel ferm

Bairrada

- Climate: **Maritime** (rainy weather/warm summer)
 - Rain = issue for late ripening varieties
- **Baga** (dominant black grape) = late ripening/small/thick-skinned/deep colour/high tannin
 - Pick later for softer, riper tannin
 - WM = Gentler crushing/maceration/blending = softer wines
- Other grapes; black = *Touriga Nacional, Alfrocheiro, Cab Sauv, Merlot, Syrah*. White = *Bical, Maria Gomes*

Alentejo

- SE Portugal - over 8 sub-regions
 - Cooler north (elegant wines) → warmer south (richer)
- Red blend: **Arongonês (Tempranillo), Trincadeira (spicy red grape, high tannin, drought tolerant), Alicante Bouschet (high colour and tannin), Touriga Nacional, Syrah**.
 - Deep colour/full body/ripe fruit
- White grapes = *Arinto, Antão Vaz, Roupeiro*
 - Med-high acid/fruity → some ferm/mat oak for complexity

Vinho Regional

- Vinho Regional Alentejano = largest production. Based around Alentejo DOCs.
 - Less WM restrictions/more grape varieties allowed (international varieties)
 - Lisboa, Peninsula de Setúbal and Tejo important areas for Vinho Regional Wines

Portuguese Wine Laws

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.)

Multiple Choice Practice Questions

- 1) Which Portuguese grape from Douro is commonly known as 'Tempranillo' in Spain?
 - a) Tinta Roriz
 - b) Roupeiro
 - c) Touriga Franca
 - d) Tinta Barroca

- 2) In the context of Portuguese wine classification, what does DOC stand for?
 - a) Denominação de Origem Controlada
 - b) Denominação de Origem Certificada
 - c) Designação de Origem Controlada
 - d) Designação de Origem Certificada

- 3) The Baga grape variety is most associated with which Portuguese wine region?
 - a) Alentejo
 - b) Bairrada
 - c) Lisboa
 - d) Dão

- 4) What is the primary grape variety used in the production of Vinho Verde?
 - a) Alvarinho
 - b) Touriga Nacional
 - c) Aragonez
 - d) Trincadeira

- 5) Which region in Portugal is famous for its deep colour red wines made primarily from the Alfrocheiro grape?
 - a) Lisboa
 - b) Tejo
 - c) Bairrada
 - d) Dão

Answers

1. a) Tinta Roriz
2. a) Denominação de Origem Controlada
3. b) Bairrada
4. a) Alvarinho
5. d) Dão

