



Road Trip
through
Portugal

Presented by
Jane A. Nickles, CSE, CWE,
MBA



1

Taste-along:
Porto Tónico



2


White Port

Porto Branco

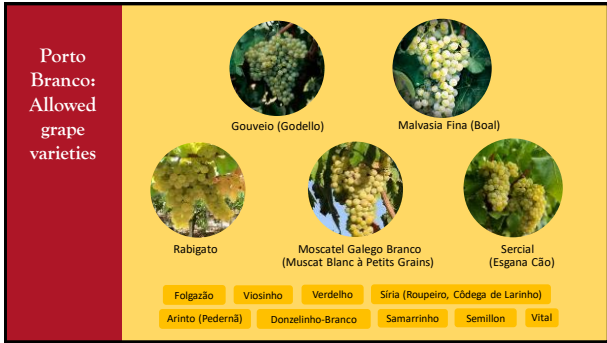
Must contain a minimum of 16.5% abv

Is often dry or off-dry, but may contain higher levels of sweetness:

- *Extra Seco*: 1.75%–4% R.S.
- *Seco*: 4%–6.5% R.S.
- *Meio Seco*: 6.5%–8.5% R.S.
- *Doce*: 8.5%–13% R.S.
- *Muito Doce*: more than 13% R.S.



3



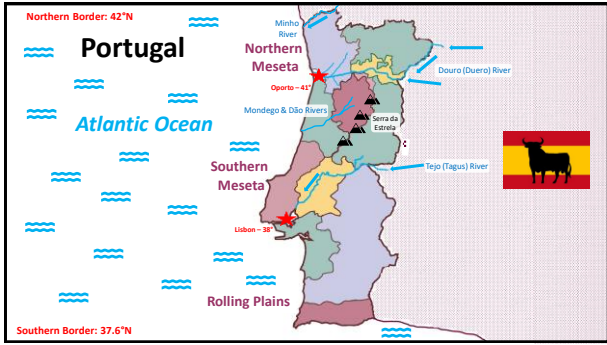
4



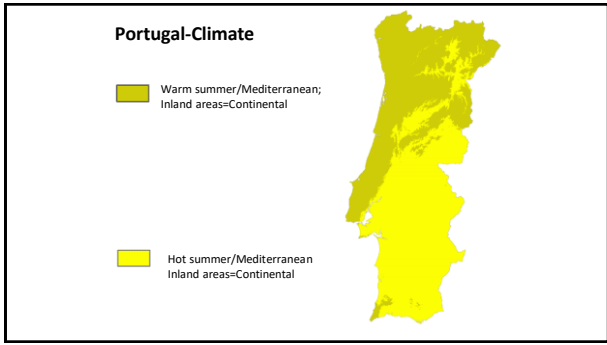
5



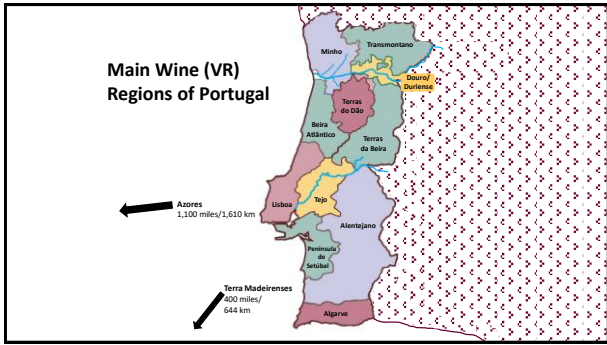
6



7



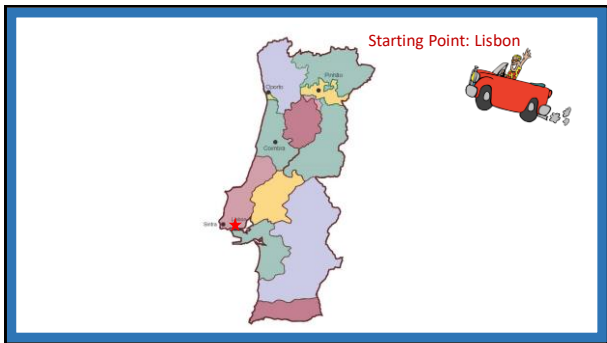
8



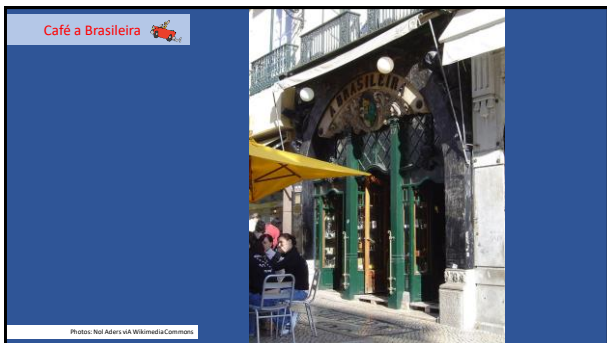
9



10



11



12



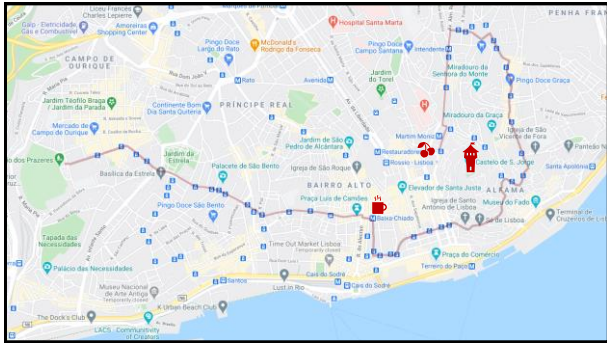
13



14



15



16



17



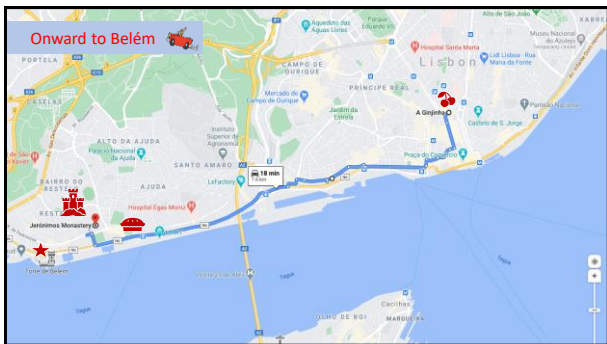
18



19



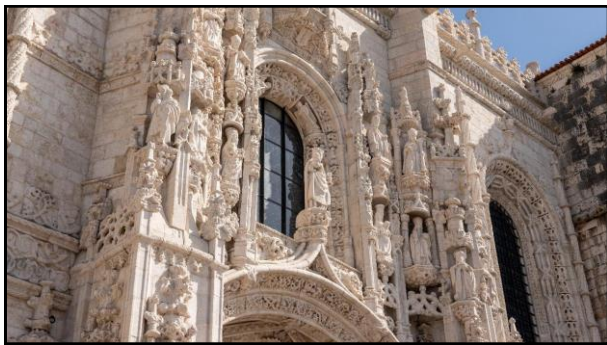
20



21



22



23



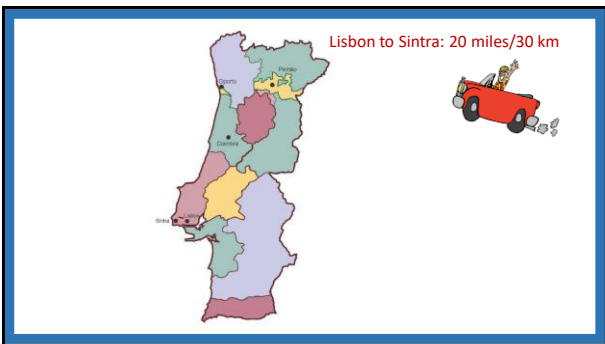
24



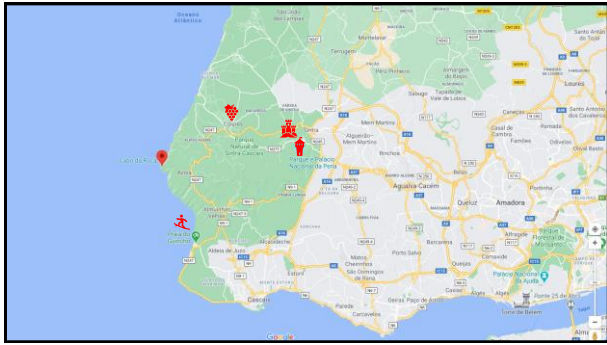
25



26



27



28



29



30



31



32



33



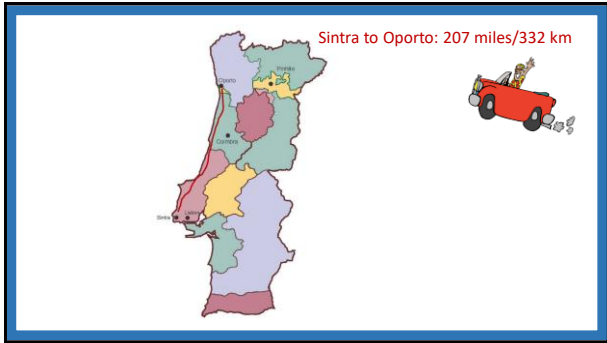
34



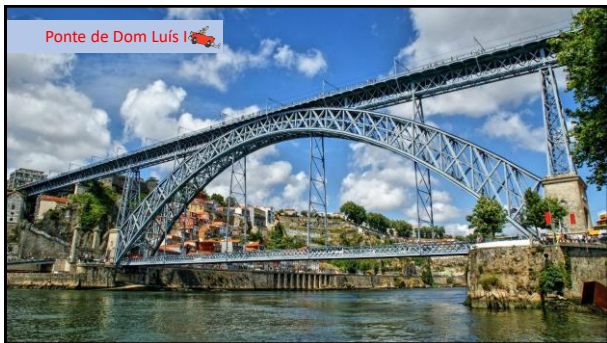
35

<p>Colares DOC</p>	<p>Approved for red and white wines</p> <p>Primary grape varieties: Tinto: Ramisco Branco: Malvasia</p> <p>Note: the Caderno de Especificações lists ten specific grapes and allows for <i>outras castas</i></p> <p>Two types of soil:</p> <ul style="list-style-type: none"> • chão de areia (sandy topsoil) • chão rija (clay/hard base soil) <p>Minimum aging: Tinto: 18 months in wood & 6 months in bottle Branco: 6 months in wood & 3 months in bottle</p>	
		

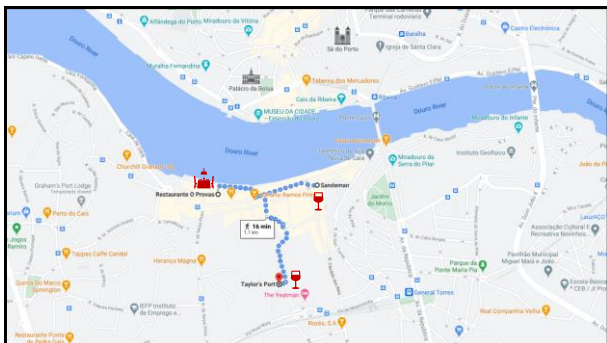
36



37



38



39



40



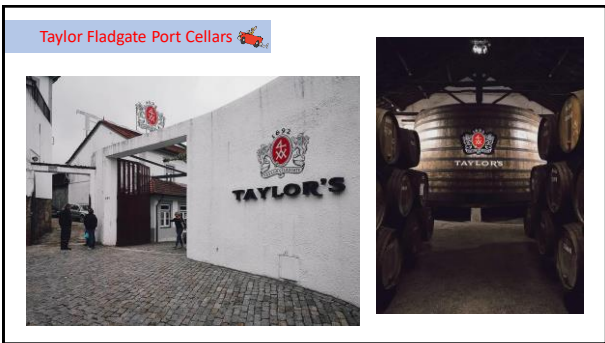
41



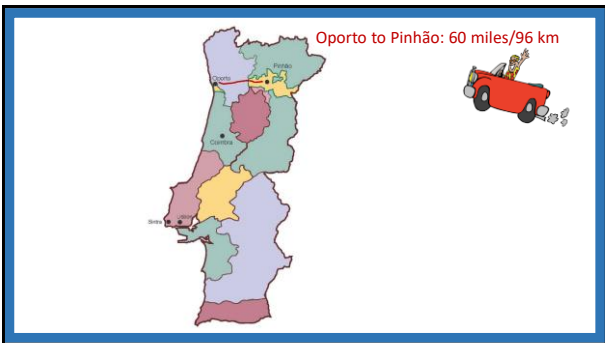
42



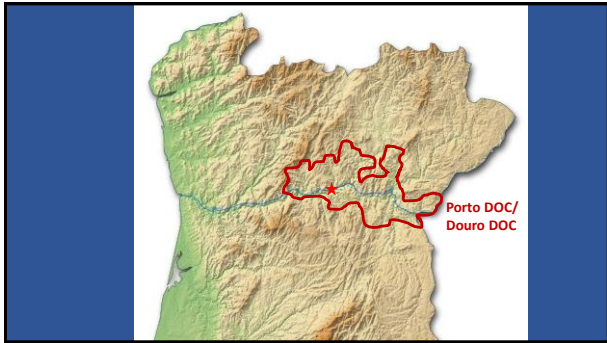
43



44



45



46



47

Douro DOC	<p><i>Approved for:</i></p> <p>Vinho: Branco, Rosado, Tinto</p> <p>Vinho Espumante (sparkling)</p> <p>Colheita Tardia (late harvest)</p> <p>Moscatel do Douro (vinho licoroso/fortified)</p> <p>While dozens of grape varieties are approved, the most widely used include the following:</p> <p>Tinto/Rosado: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Cão, Tinta Barroca</p> <p>Branco: Malvasia Fina, Viosinho, Rabigato, Gouveio</p>	
------------------	--	---

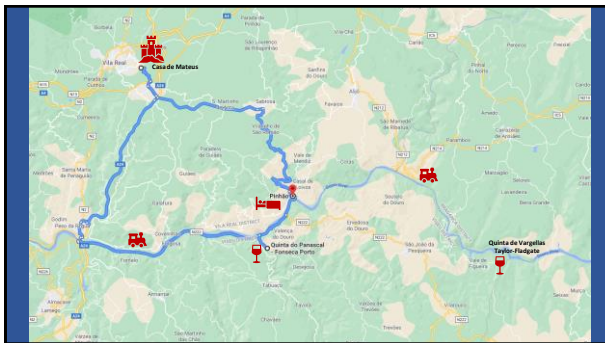
48

*Here are my tasting notes for
Dow Douro Vale do Bomfim 2017*

- 50% Field Blend, 30% Touriga Franca, 20% Touriga Nacional
- 14% abv
- Six months in oak
- Aromas:
 - Fruit: Plum, blueberry, blackberry, black cherry
 - Other: Floral (dried roses, violet), dried herb (thyme, mint), spice (clove, nutmeg, cinnamon)
- On the palate:
 - Medium-plus body, medium tannins
 - Fruit-dominant flavors, finishes long (hint of spice)



49



50



51



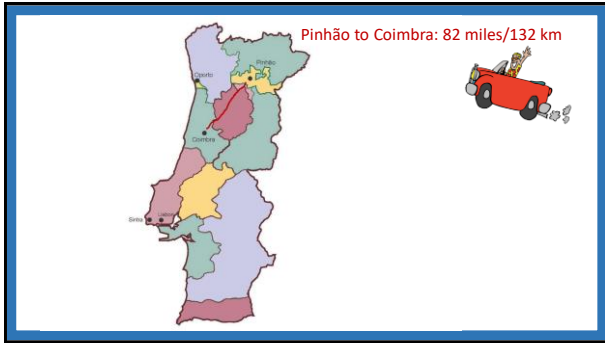
52



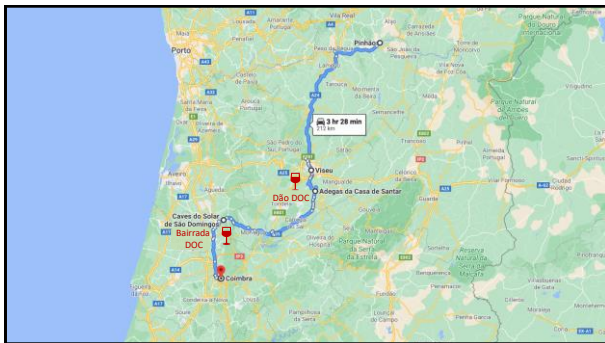
53



54



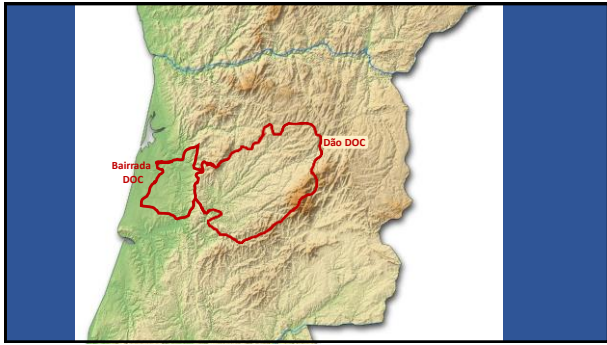
55



56

Dão DOC	<p>One of the oldest established wine regions in Portugal</p> <ul style="list-style-type: none"> • <i>Região Demarcada</i> in 1908 <p>Located south of the Douro Valley</p> <ul style="list-style-type: none"> • (within the larger <i>Terras do Dão</i> IGP) <p>Vineyards planted aside the Dão River</p> <ul style="list-style-type: none"> • Best spots: 500 to 1,500 feet (150–450 m) <p>Sandy topsoils/granite bed rock/some clay An elevated plateau/surrounded by mountains Temperate climate</p>
---------	---

57



58

Dão DOC	<p><i>Approved for:</i> Vinho: Branco, Rosado, Tinto Vinho Espumante (sparkling) Novo Tinto</p> <p>While dozens of grape varieties are allowed, the following are recommended:</p> <ul style="list-style-type: none"> • Tinto/Rosado: Alfrocheiro, Alvarelhão, Aragonez (Tinta Roriz), Bastardo, Jaen (Mencia), Rufete, Tinto Cão, Touriga Nacional, Trincadeira (Tinta Amarela) • Branco: Barcelo, Bical, Cercial, Encruzado, Malvasia Fina, Rabo de Ovelha, Terrantez, Uva Cão, Verdelho 	
----------------	--	--

59

The Dão DOC: Casa de Santar 🏰	
	
https://www.casadesantar.pt/	

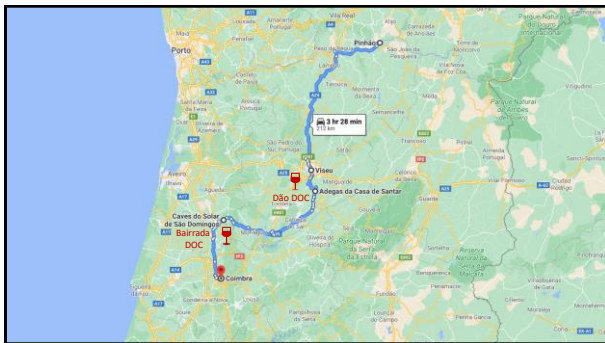
60

Here are my tasting notes for
Niepoort Dão Tinto Rótulo 2016

- Touriga Nacional, Jaen (Mencía), Tinta Pinheira, Alfrocheiro
- 13% abv
- Fermentation—stainless steel; aging—cement tanks
- Aromas:
 - Fruit: Black cherry, blackberry, blueberry, plum
 - Other: Black pepper, floral (violet), dried herbs (mint), earthy (forrest floor), wet stone
- On the palate:
 - Fresh acidity, medium tannins
 - Fruity and balanced, finishes long



61



62



63

**Bairrada
DOC**

Located within the coastal Beira Atlântico IGP

- Moderate, maritime-influenced climate

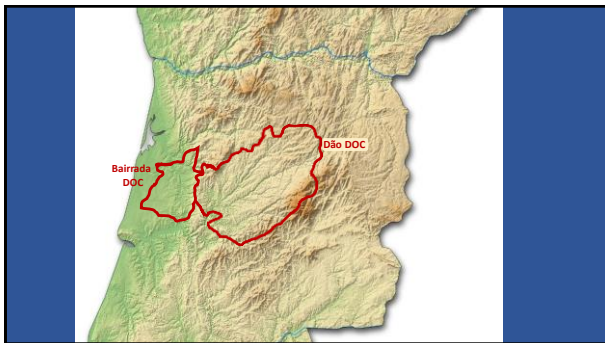
Limestone and clay soils

75% of the red wine is produced from Baga—a notoriously tannin, acidic red grape

Fernão Pires (Maria Gomes) is the leading grape for white wines and sparkling wines

- Bical (native/white variety) is capable of aging (and often compared to aged Riesling)

64



65

**Bairrada
DOC**

Approved for:

Vinho: Branco, Rosado, Tinto

Vinho Espumante (sparkling)

Vinho Licoroso: (fortified) Branco, Rosado, Tinto

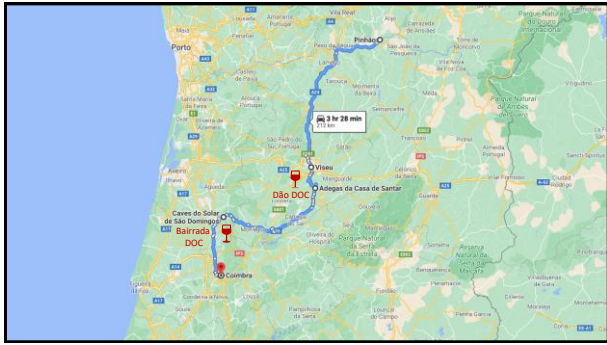
While dozens of grape varieties are allowed, the following are considered classic varieties:

Tinto: Baga, Alfrocheiro, Camarate, Castelão, Jaen (Mencia), Touriga Nacional

Branco: Fernão Pires (Maria Gomes), Bical, Cercial, Rabo de Ovelha



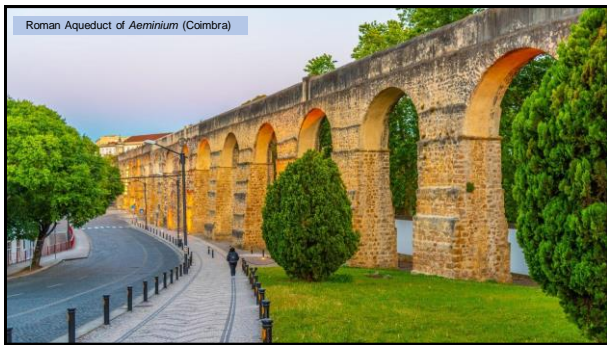
66



67



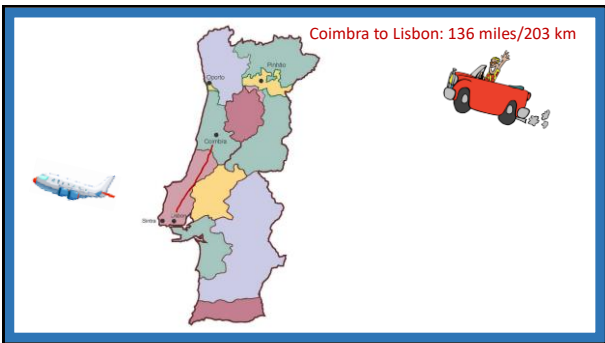
68



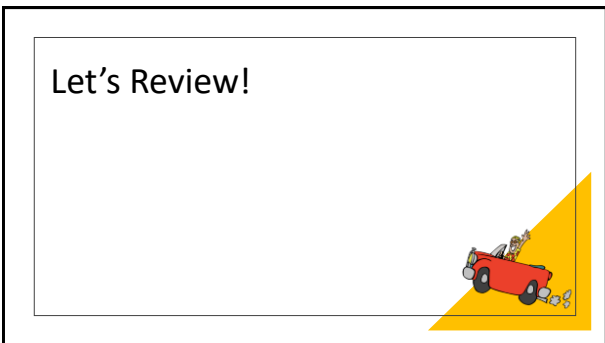
69



70



71



72

What flavor is ginjinha?



73

What neighborhood is famous for egg custard tarts?



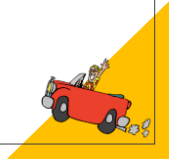
74

What river flows through the city of Lisbon?



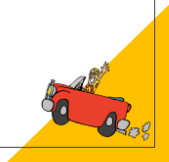
75

What is another name for the Jaen grape variety?



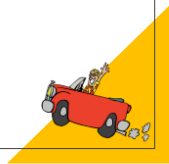
76

Where is the at Pálacio Nacional de Pena located?



77

What is a Francesinha?



78

Of all the places we “visited”
today, where would you
most like to go?



79



Thank
you for
joining
us!

80

**Our
next
members-
only
webinar**

Saturday, June 5 (10 am)
Sunday, June 13 (4 pm)



81
