



Road Trip
through
Portugal

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



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Taste-along:
Porto Tónico



2


White Port

Porto Branco

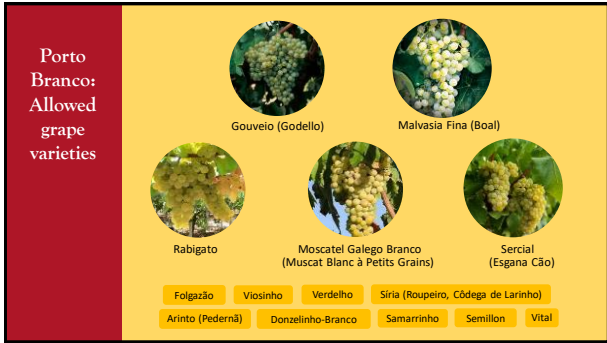
Must contain a minimum of 16.5% abv

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.



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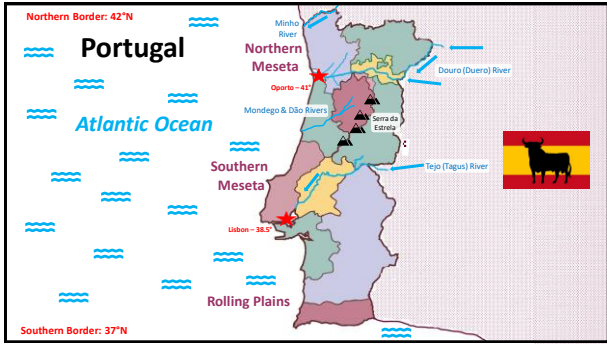
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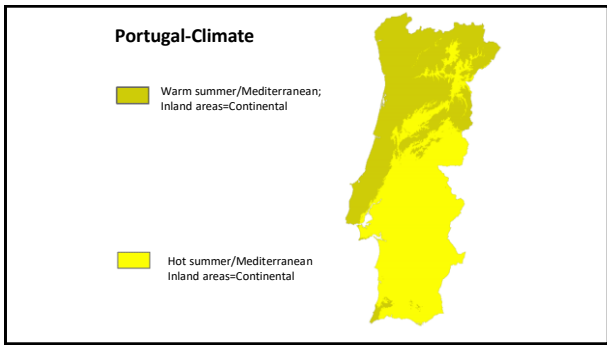
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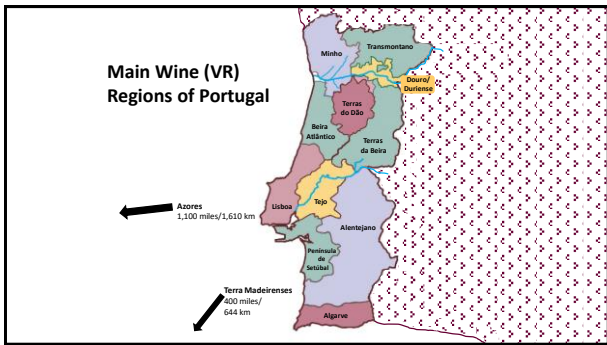
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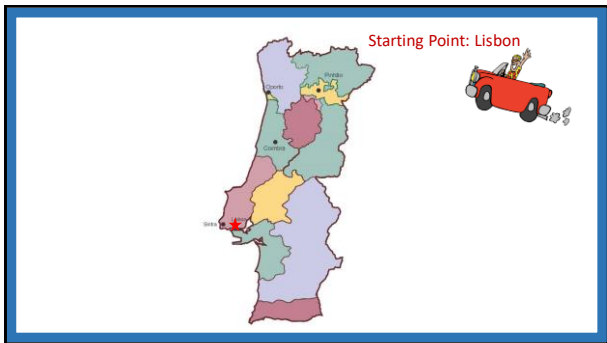
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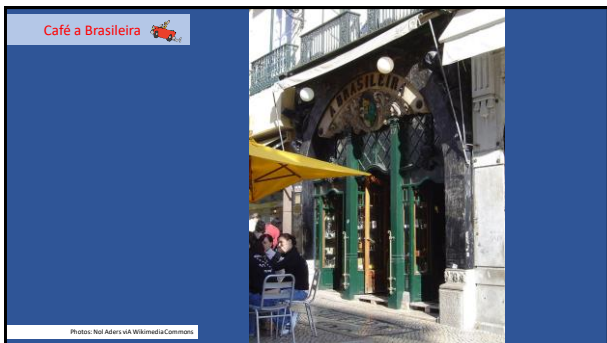
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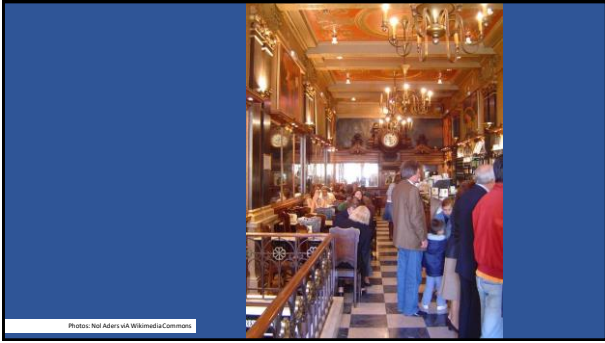
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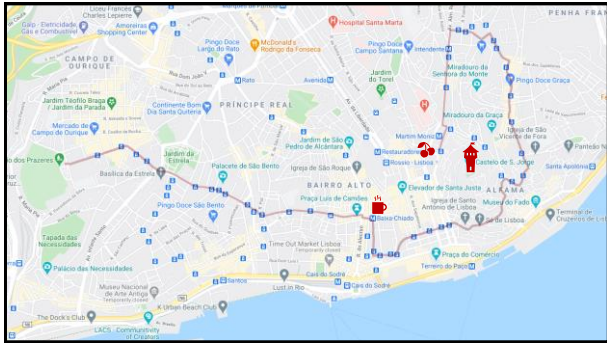


Fernando Pessoa, one of the many famous writers who frequented the café, is permanently out front

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Caravels and carracks in the Tagus River with the castle in the distance
Artist Unknown (1572)

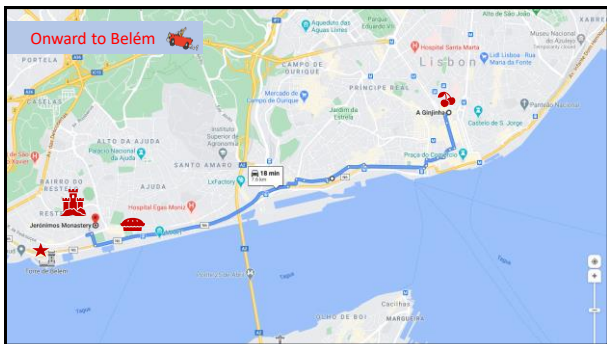
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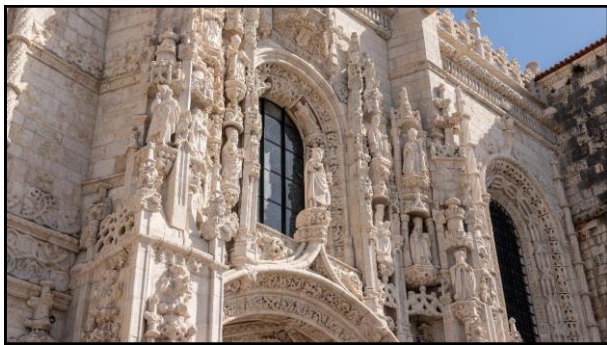
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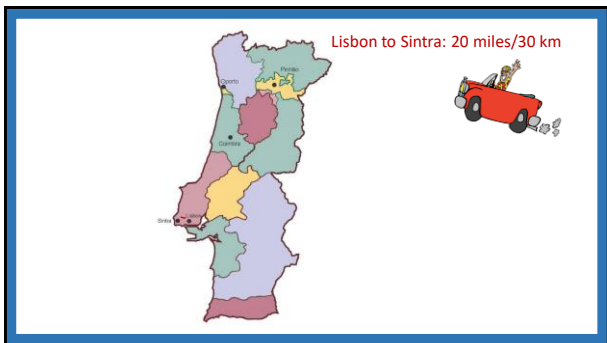
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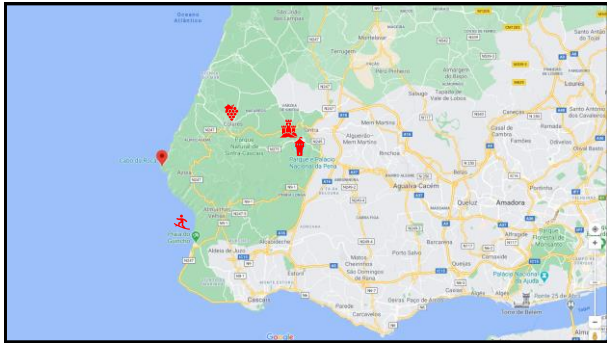
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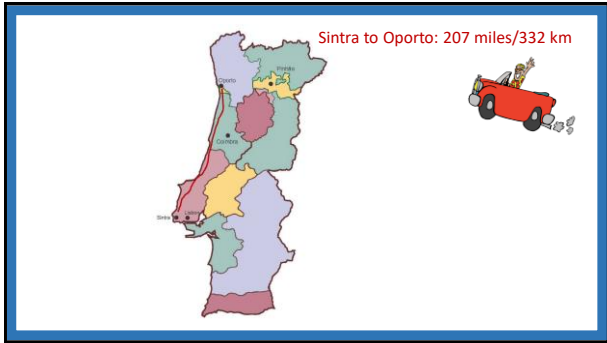
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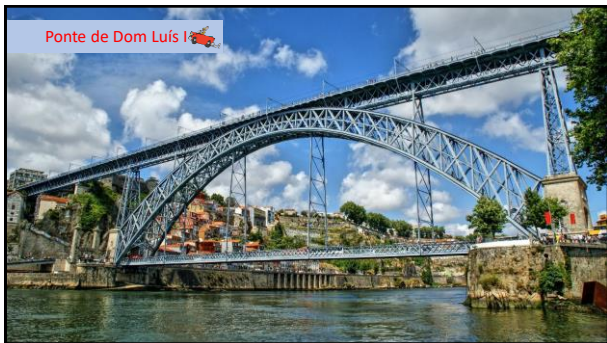
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<p>Colares DOC</p>	<p>Approved for red and white wines</p> <p>Primary grape varieties: Tinto: Ramisco Branco: Malvasia</p> <p>Note: the Caderno de Especificações lists ten specific grapes and allows for <i>outras castas</i></p> <p>Two types of soil:</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>	
		

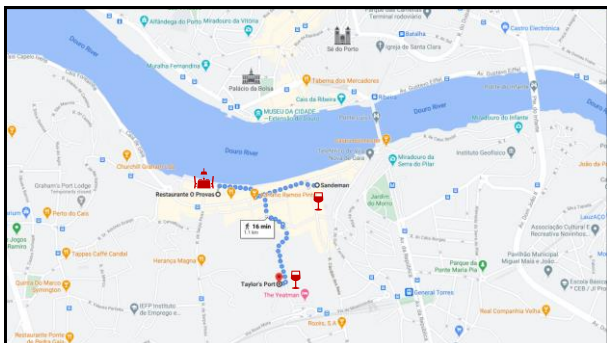
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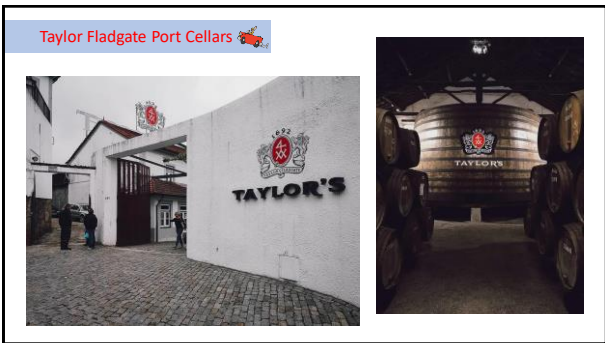
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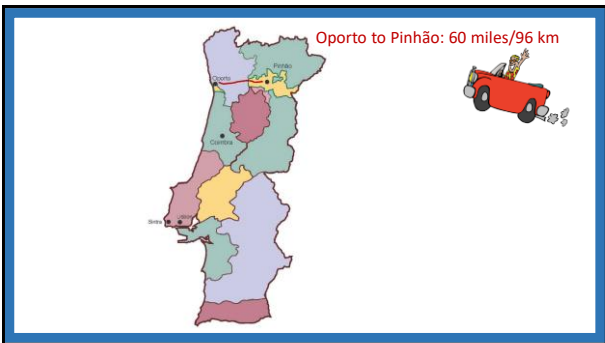
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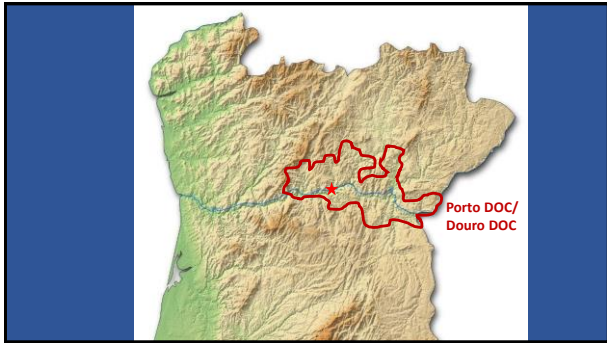
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Douro DOC	<p><i>Approved for:</i> Vinho: Branco, Rosado, Tinto Vinho Espumante (sparkling) Colheita Tardia (late harvest) Moscatel do Douro (vinho licoroso/fortified)</p> <p>While dozens of grape varieties are approved, the most widely used include the following:</p> <p>Tinto/Rosado: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Cão, Tinta Barroca Branco: Malvasia Fina, Viosinho, Rabigato, Gouveio</p>	
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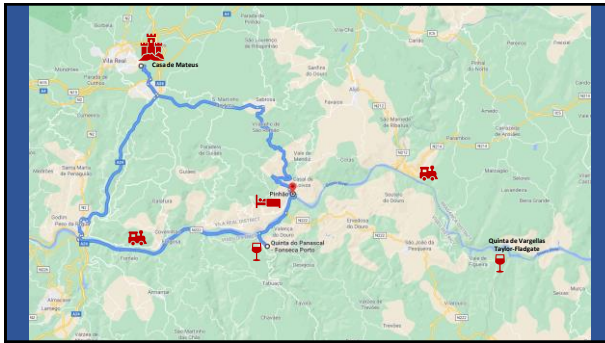
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*Here are my tasting notes for
Dow Douro Vale do Bomfim 2017*

- 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)



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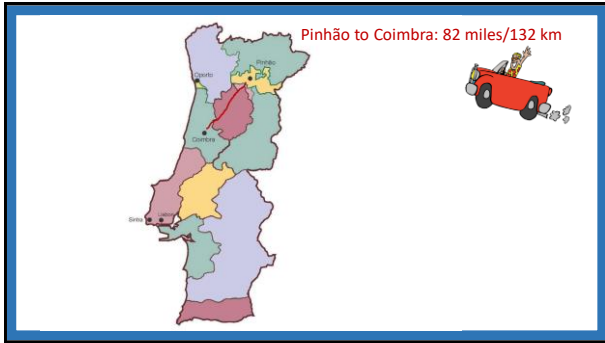
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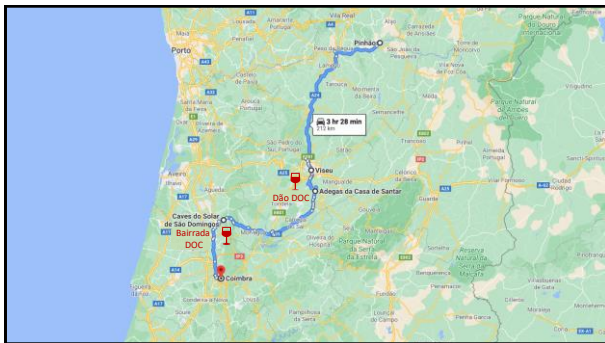
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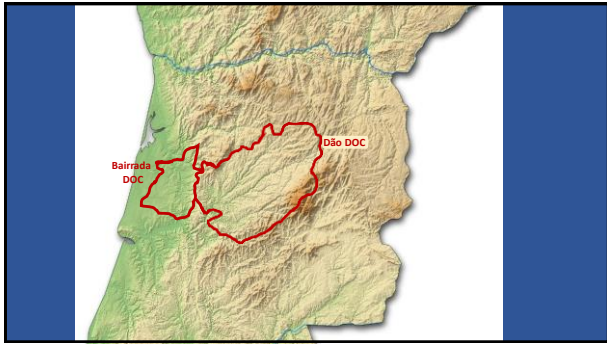
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Dão DOC	<p>One of the oldest established wine regions in Portugal</p> <ul style="list-style-type: none"> • <i>Região Demarcada</i> in 1908 <p>Located south of the Douro Valley</p> <ul style="list-style-type: none"> • (within the larger <i>Terras do 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>
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Dão DOC

Approved for:
Vinho: Branco, Rosado, Tinto
Vinho Espumante (sparkling)
Novo Tinto

While dozens of grape varieties are allowed, the following are recommended:

- **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



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The Dão DOC: Casa de Santar 



<https://www.casadesantar.pt/>

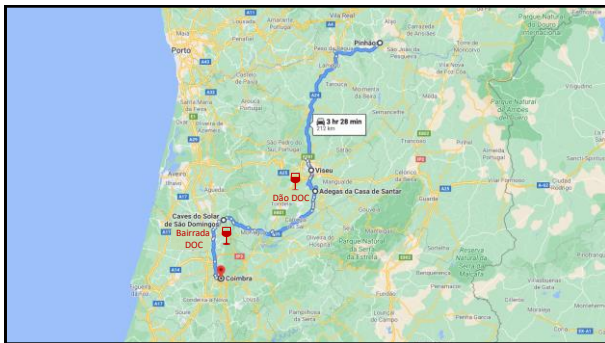
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Here are my tasting notes for
Niepoort Dão Tinto Rótulo 2016

- 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



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**Bairrada
DOC**

Located within the coastal Beira Atlântico IGP

- Moderate, maritime-influenced climate

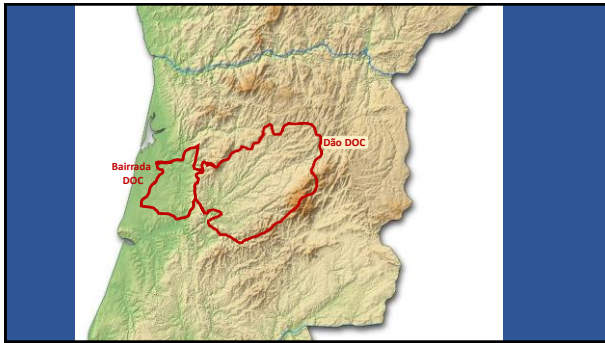
Limestone and clay soils

75% of the red wine is produced from Baga—a notoriously tannic, 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)

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**Bairrada
DOC**

Approved for:

Vinho: Branco, Rosado, Tinto

Vinho Espumante (sparkling)

Vinho Licoroso: (fortified) Branco, Rosado, Tinto

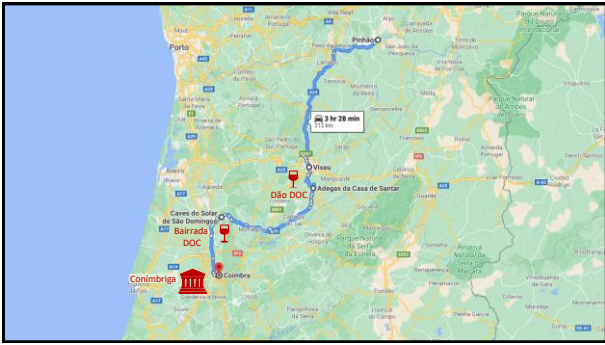
While dozens of grape varieties are allowed, the following are considered classic varieties:

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

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



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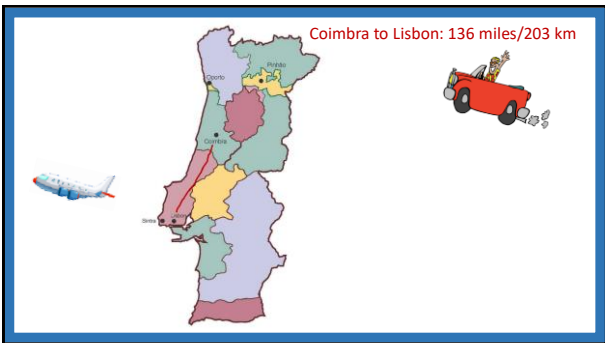
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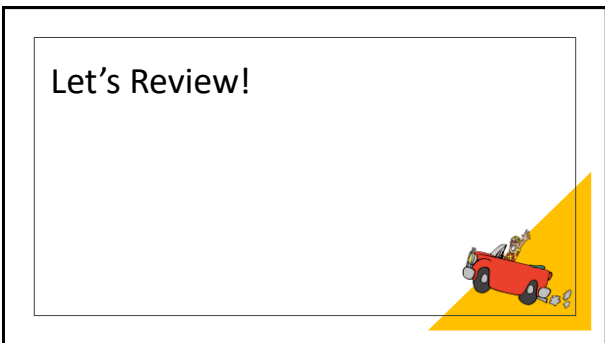
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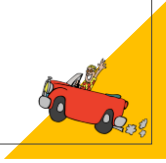


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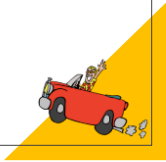
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What flavor is ginjinha?



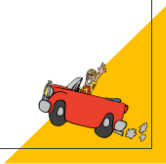
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What neighborhood is famous for egg custard tarts?



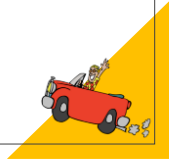
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What river flows through the city of Lisbon?



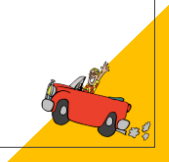
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What is another name for the Jaen grape variety?



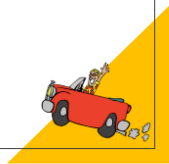
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Where is the at Pálacio Nacional de Pena located?



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What is a Francesinha?



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



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Thank
you for
joining
us!

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**Our
next
members-
only
webinar**

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



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