

## STYLES OF PORTO\* AVAILABLE

### **Ruby Porto**

Basic, fruity young Porto...ruby red in color. Non-vintage, aged in wood and normally sold at three years old.

### **Tawny Porto**

An inexpensive style blended from both red and white Porto to give a mellow, less overtly fruity taste. More expensive tawnies develop only after extensive oak aging. They are more russet, or tawny in color. Most Tawny Porto is a blend of different years to achieve a stylistic consistency.

### **White Porto**

Porto made in the usual way, but from white grapes. Styles range from very sweet to almost dry. The label should say which. Used as an aperitif or for flavoring lighter colored sauces. Colors can vary from pale straw to golden. White Porto is always non-vintage, wood matured and usually sold at two to three years old.

### **Vintage Character Porto**

A blend of high quality wines from one or more vintages that is aged in cask for up to five years. It is full bodied with rich fruit, ready to drink when bottled. This style is not for bottle aging.

### **Late Bottled Vintage (LBV) Porto**

Porto of a single vintage, bottled between the fourth and sixth years after the harvest. LBV should be a deep, fruity Porto with character and style, most are ready for drinking when sold. The exception is "Traditional" LBV which may be stored up to 5 years and is unfiltered. This style will have sediment and should be decanted.

### **Single Quinta (keen-ta) Porto**

These are wines sold under Quinta or vineyard names. A number of large shippers use Quinta names to sell vintage Porto from their best vineyards in years that are not generally declared vintages.

### **Colheita (col-yate-a) Porto**

Essentially a single vintage Tawny that has been aged in cask until shortly before sale. Kept in cask for a minimum of seven years. There are recently released Colheitas that are 10, 15 and even 50 years old. The label must state year of bottling and that the wine has been aged in wood. This is the rarest of all Porto with production of less than 1/2 of 1 percent of all Porto made.

### **Tawny Portos with an Indication of Age**

Regulations specify that these wines can be labeled only as 10, 20, 30 and over 40 years old. These are averages using a complicated blending method to produce a "house style". The label must state the year of bottling and the age of the wine. These are the finest Tawny Portos; the best are the finest wines of the region. They do not have sediment, nor do they need decanting. After opening, most will last a few weeks before noticeable decline in flavors or aromas.

### **Vintage Porto**

Fruity portos from the best years, bottled between the second and third years after harvest. Vintage Portos need a minimum of ten to fifteen years and decanting before being drunk. It is up to the shipper to 'declare' a vintage. There are some generally declared vintages, where most of the shippers agree. Recent general declared vintages are: 1977, 1983, 1985, 1991, 1992, 1994, 2000, 2003, 2007 and 2011.

\*Porto is a registered tradename in the United States. Elsewhere in the world Port is the recognized type and style of wine produced only in the Douro Region of Portugal.