



Only ever made in the Douro Valley in Portugal, Port is a partly fermented wine with the fermentation stopped by the addition of aguardente (grape spirit) to increase the alcohol content and leave residual unfermented sugar resulting in a sweet wine.

Primarily made from Touriga Nacional and Touriga Francesa grapes.

### **Ruby Port:**

Fermented then stored in stainless steel tanks, blended and filtered to retain brilliant red colour. Least expensive style.

### **Reserve Port:**

Premium ruby port (previously known as 'vintage character' - name now banned).

### **Tawny Port:**

Aged in wooden barrels for colour and oxidation. Mellows to a golden-brown colour with nutty caramel flavours. Often shown with an average age of the blend.

### **Colheita Port:**

Single vintage tawny port aged for at least 7 years (vintage shown on bottle).

### **Garrafeira Port:**

Aged for 3 to 6 years in wooden barrels then eight years in large glass demijohns.

### **Late Bottled Vintage Port:**

Aged in barrel for 4 to 6 years before bottling. Matures quickly due to barrel age and gives indication of vintage port style without lengthy bottle ageing.

### **Crusted Port:**

Blend of several vintages and bottled unfiltered so needs decanting.

### **Vintage Port:**

Made from grapes from a single vintage and only made in best years. Aged in barrels for up to 30 months before bottling unfiltered and aged for 10 to 40 years.

### **Single Quinta Vintage Port:**

Vintage port made from grapes from a single estate.

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