

Tampereen viiniklubi



Portuguese white wines

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Overview

- Introduction
- Sample grapes
- Wines to be tasted
- Focus regions
- Food pairings



Intro: a few milestones in P's wine history

- 600 BC - Wine grapes arrive from Greece and thrive.
- 1145 AD - Separation from Spain.
- 1295 AD - Wine sales to UK begin. First export Vinho Verde
- 1761 AD - Porto is established as the first demarcation of origin in the world as a mark of authenticity for the British market.
- 1986 AD - Membership in the European Union, introduction of modern viticulture/vinification techniques and the beginning of a wine revolution.
- See: Dean Medeiros, The Dean's List



Portuguese whites

- Portugal has not been well-known internationally for its white wines, except for Vinho Verde wines—but that is changing
- Dominant image of the white wines as summer picnic/"terassi" wines
- Our tasting ranges from a semi-dry Vinho Verde wine to a more complex estate (quinta) wine
- Varietal names vary by region . . . "otherwise known as" a commonly used phrase.



A FEW GRAPE VARIETIES



Arinto

- In early 19th century, Arinto wines became very popular in England, often marketed as “Portuguese Hock”--an old English term for German Riesling wines
- Similar in flavor/aroma, but no relation
- In Vinho Verde wines sometimes called Pedernã
- Increasing influence due to its generally unfussy, cooperative nature.
- Quite resistant to rot, also tolerates heat well.



Arinto (cont.)

- Aroma/flavor profile leans strongly toward citrus, especially lemon oil and orange juice, as well as notes of white wildflowers.
- Rarely if ever aged in wood barrels
- See:
<http://terroir.winelibrary.com/2007/09/14/arinto-one-of-portugals-freshest/>



Louriero

- Popular in Vinho Verde region
- Old varietal, high yielding, fairly high-acid grape
- With Moscatel, the most perfumed of Portuguese grapes, evoking bay leaf (laakerin lehti), lime tree, acacia, orange and peach.
- Usually blended with Trajadura and sometimes Alvarinho.
- In NW Spain, known as Loureira.
- In other regions of Portugal, it's also known as: *Branco*, *Marqués*, and *Redondo*.



Moscatel/Muscatel

- Muscat of Alexandria, in the Muscat family-- perhaps the oldest domesticated grape variety
- Likely came to Portugal under the Romans
- Used today mainly for table grapes and raisins, but also in winemaking.
- Used to make Moscatel de Setubal, a sweet fortified wine from the Setúbal Peninsula
- Muscat generally: intense, aromatic, sweet, and easily-recognized scent. This muscat also said to have floral and perfumed aromas; melon, orange, and peach typical fruit aromas.



Moscatel - AKA. . . .

- Moscatel Romano or in Spain Moscatel de Málaga
- Elsewhere. . .
 - Gordo Blanco or Lexia in Australia
 - Hanepoot in South Africa
 - Zibibbo in Italy . . .



Fernão Pires

- Widely grown in the Ribatejo and other regions of Portugal
- Used to make aromatic and somewhat spicy-tasting dry, sweet and sparkling wines--a distinctive peppery quality
- Also grown in South Africa
- AKA . . . *Maria Gomes*, *Fernam Pires*, and *Fernão Pirão*.
- Who was *Maria Gomes*? So far no luck in tracking her down in history, but *Pires* is well-known. . .



Fernão Pires

- AKA Fernão Pires de Andrade
- famous historical figure in Portugal
- merchant, pharmacist and diplomat
- helped open up trade relations with China in early 1500s



Wines to be tasted this evening

- Gatão (DOC Vinho Verde)
 - Grapes: Trajadura, Avesso, Azal, Pederna (Arinto), Loureiro
- Evel (DOC Douro)
 - Grapes: Moscatel, Arinto, Fernão Pires, Côdega, Viozinho, Rabigato
- Serras de Azeitão (VR Terras do Sado)
 - Grapes: Fernão Pires, Chardonnay, Moscatel de Setúbal
- Periquita White (VR Terras do Sado/DOC Setubal)
 - Grapes: Arinto, Moscatel
- Quinta do Alqueve Fernão Pires (DOC Ribatejo)
 - Grapes: Fernão Pires

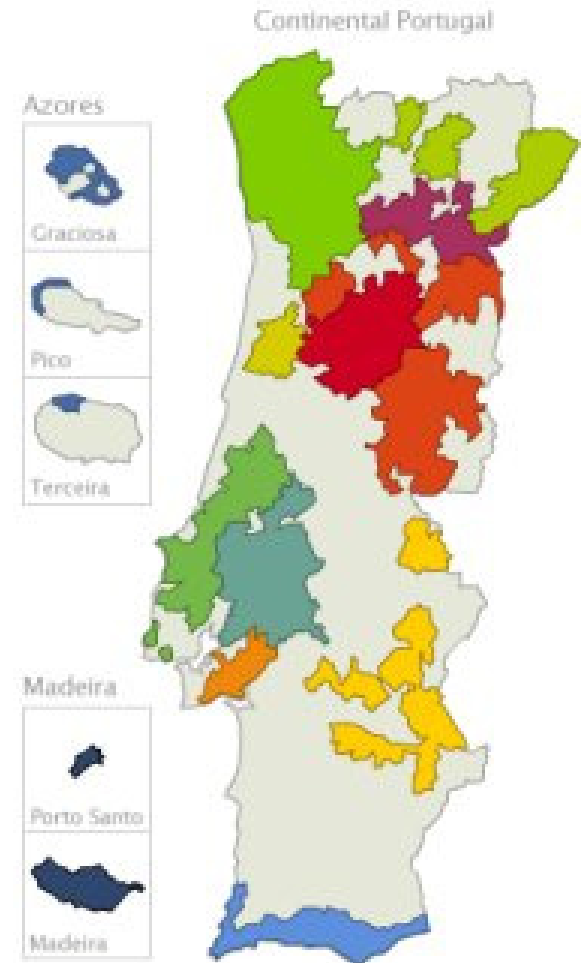


Focus regions

- Vinho Verde
- Douro
- Terras de Sado/Setubal
- Ribatejo

Wine regions

- Vinhos Verdes
- Trás-os-Montes
- Douro
- Bairrada
- Dão
- Beiras
- Estremadura
- Ribatejo
- Península de Setúbal
- Alentejo
- Algarve
- Madeira
- Azores



Region 1 / Vinho Verde

- Largest wine region in Portugal, Minho river in the north down to Oporto.
- Mild, damp climate but no mountains to protect it in the north and west
- Many small growers



Traditional method

- Vines trained high up, pergola-style, or on trees, fences, telephone poles.
- Gives room for other plants.
- Aids air circulation to avoid rot.
- Becoming less common.



Vinho Verde wines

- Light & fresh, for immediate consumption
- Average alcohol content around 10%
- A bit bubbly (pétillance) but not enough to be called semi-sparkling
- Typical grapes: Loureiro, Arinto, Trajadura, Avesa & Azal as in our tasting wine: Gatão



Region 2/Douro

- Grapes grown on the banks of the Douro river valley
- Douro is best known for its fortified wines (port)
- But half the wines produced are non-fortified
- Dry whites are produced by blending several varietals—in the case of our tasting wine,
- Evel: Moscatel, Arinto, Fernão Pires, Côdega, Viozinho, Rabigato



Region 3/Terras de Sado/Setubal

- Setubal is one of the subregions of Terras de Sado, named for the Sado river that forms one of its boundaries (Tagus the other).
- Setubal - name of the peninsula and city near Lisbon
- Moscatel de Setubal is well-known—fortified sweet wine
- Tasting wines:
 - Serras de Azeitão -- Fernão Pires, Chardonnay, Moscatel de Setúbal
 - Periquita White -- Arinto, Moscatel



Region 4/Ribatejo

- A fertile region in central-southern Portugal that has undergone a shift from quantity to greater quality
- Most common grape variety Fernão Pires, which is sometimes blended with other typical grape varieties, such as Arinto, Tália, Trincadeira das Pratas, Vital or Chardonnay.
- The Ribatejo we are tasting today is made with Fernão Pires, and was produced by the Pinhal del Torre at its Quinto do Alqueve winery.



Quinta do Alqueve

- 40 miles north of Lisbon in Ribatejo area
- Cunha family farm became winery 20 yrs ago
- Planted grape varieties from the Porto region
- Yields have been kept low.
- Considered by some to be the best young winery in the country.



Food pairing ideas

- Throughout: fish/seafood
- Also mentioned:
- Arinto-based wines: fried chicken, creamy goat cheeses, and not too acidic salads.
- Producer's tips on do Alqueve Fernão Pires :
- Fish, seafood and pasta, eg Portuguese shore shrimp, grilled sea bass. . . spinach and ricotta cannelloni. . .
- Which of the wines tasted this evening goes best with the fish/veggie tapas?



Wine points

Viini	Evel	Periquita White (T)	Quinta do Alqueve Fernão Pires (T)	Serras de Azeitão	Gatão
Pisteet	Lasi 1	Lasi 2	Lasi 3	Lasi 4	Lasi 5
5	5	7	9	6	6
4	7	7	9	6	4
3	7	5	7	6	6
2	8	6	6	9	3
1	5	7	1	5	13
Yhteensä	95	97	115	95	83
Sija	3	2	1	3	5
Äänet	32	32	32	32	32



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**Thank you for your
attention!**

Viva Portugal!