

PORT DESCRIPTIONS

TYPE	DESCRIPTION	TASTING NOTES
WHITE	Made using white grapes. Can be off dry to sweet (should be stated on label) Non-vintage, wood- matured, 2-3 yrs old	Golden in colour, low in acidity, some honey and nut aromas. Range from off-dry to sweet. (style should be mentioned on label.)
RUBY	Young, non-vintage, full- bodied generally less than 3 yrs old.	Full-bodied, deeply coloured. Many are sweet, simple wines with rather harsh alcohol.
RESERVE RUBY	Higher quality wine, one or more vintages, cask matured up to 5 years before bottling. Ready for drinking when bottled	Full bodied, richer fruit and better integrated alcohol. Ready to drink when bottled.
TAWNY	A blend of ruby and white port creates the cheaper style tawny.	Pink rimmed, generally not as sweet as ruby.
RESERVE TAWNY	At least 7 years in cask. Soft, smooth. Blend of different years	Soft and smooth, with a more russet, or tawny rim.
TAWNY WITH AN INDICATION OF AGE 10, 20, 30 or over 40	Average age of port in lodge with characteristics of that age. Label must state year of bottling. Finest of all tawny ports. No sediment do not need decanting	The oxidative ageing in cask results in browning and a loss of colour. Aromas and flavours of walnuts, coffee, chocolate and caramel accompanied by faded berry notes of younger port.
CRUSTED PORT	High quality Ruby of one or more vintages, bottled young & unfiltered. Needs decanting	Ruby characteristics with some extra smoothness once decanted.
LBV	A specific, not necessarily a declared year. Aged in cask for 6 years. Label must indicate the vintage year and also the year of bottling. Do not need decanting	Richer more complex fruits than ordinary ruby ports, may have detectable tannic 'grip'. Will Last up to 2 weeks after opening.
VINTAGE	Exceptional products of one particular year. Typically from the best vineyards only. Bottled at 2 years old, matured slowly, may not reach their peak until 20 years or more old.	Full rich and tannic when young. When left to age they result in smooth elegant but richly flavoured wines of amazing depth and quality each one having its own distinct style.
SINGLE QUINTA VINTAGE PORTS	Full vintage ports that are the product of a single Estate. Often aged in Porto by the shippers and released when mature.	Wine saved from declared vintage years and then used by the shipper in their own blend so as to enable them to declare a vintage for their <i>quinta</i> wine in the 'not quite so good' years. Very similar characteristics to that of vintage.