



PORTUGAL

CHAPTER TWELVE

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LEARNING OBJECTIVES

After studying this chapter, the candidate should be able to:

- Identify the physical location and general climate of Portugal's major wine regions.
- Recognize the hierarchy of wine designations from Vinho de Portugal to DOC.
- Describe the major grape varieties and wine styles of Port and Madeira.
- Recall significant DOCs for unfortified wine and their primary grape varieties.

Portugal has been well-known in international wine circles for centuries because of Port and Madeira, its famous fortified wines. Portugal has also enjoyed considerable success with white Vinho Verde, which remains very popular among consumers, particularly in the United States. Its other wines are making headway in the export market as well, despite language issues and high domestic demand. A new generation of adventurous consumers is finding much to like about the wines of Portugal and its colorful history, fascinating stories, and diverse pool of indigenous grape varieties.

GEOGRAPHY AND CLIMATE

Portugal occupies the southwestern section of the Iberian Peninsula, bordered by the Atlantic Ocean to the west and south, and by Spain to the north and east. It is a small nation, with nearly all of the country covered by rugged ridges and valleys. If it weren't for the

rugged terrain, vineyards could thrive almost anywhere in Portugal. Some, especially in the Douro, cling to the sides of steep valley walls despite the difficulty.

Despite its small size, Portugal is made up of three distinct climates. The coastal part of northern Portugal is lush and green with abundant rainfall, much like Green Spain to its north. Influenced by the Atlantic, temperatures are moderate and humidity is high. Continuing south along the coast, the climate becomes more Mediterranean, with warmer summers, mild winters, and very little precipitation during the growing season. Because of the patchwork of mountain ranges in Portugal's interior, the humidity quickly dissipates and the ocean no longer provides a temperature-moderating influence, so the climate turns decidedly continental and arid. The inland valleys, especially those close to the Spanish border to the east, feature blisteringly hot summers and very cold winters, with minimal precipitation.

PORTUGUESE GRAPE VARIETIES

The inventory of Portugal's major grape varieties is daunting in its length and unfamiliarity. The Instituto da Vinha e do Vinho lists almost 350 varieties. Apart from a small amount of crossover with the Spanish stock, most of these grapes are virtually unknown in other countries. International varieties have not been widely planted in Portugal, although that is slowly changing.

Several of the leading red varieties in Portugal are considered to be among the most important varieties used in the production of Port; however, these grapes are also used to make excellent unfortified wines. These include:

- Touriga Nacional: capable of producing complex wines with firm structure and black fruit flavors
- Touriga Franca: typically used in blends, offering floral, blackberry, and plum notes

- Tinta Roriz: known elsewhere in Portugal as Aragonêz and to the rest of the world as Tempranillo, this variety has red fruit, olive, and herbal characteristics

Castelão, another important red variety, is often referred to as Periquita. Castelão is predominantly planted in the south, where it is often used to produce age-worthy wines with a complex, herbaceous character. Castelão is, however, quite adaptable to many growing conditions and as such may also be used to make fruit-forward, easy-drinking reds and rosés.

Significant red varieties also include Baga and Trincadeira (also known as Tinta Amarela). Baga can be extremely tannic. Consequently, it is often aged in older barrels so as not to impart additional tannins. Baga often yields age-worthy, robust wines with plum and tobacco notes.

While difficult to grow, Trincadeira does best in hot, dry areas such as the Alentejo and Tejo. Trincadeira produces wines with vibrant acidity and aromas of blackberry, herbs, and pepper.

As less than one-third of Portuguese wine is white, white grape varieties are less significant overall. However, white varieties are regionally prominent in the cooler areas in the north and on the islands. In Vinho Verde, Loureiro and Alvarinho (known across the border in Spain's Rías Baixas as Loureira and Albariño) are the stars. Alvarinho is distinctly tart and mineral in character, with peach and citrus aromas and flavors.

Portugal's most-planted white grape variety is Fernão Pires, also called Maria Gomes. It is found mainly in the south (Palmela, Tejo, and Setúbal) and on the central coast (Bairrada). The variety is very aromatic and is produced in a range of styles, including both still and sparkling wines.

Madeira's reputation is based primarily on white grapes:

- Sercial

- Verdelho
- Boal (or Bual)
- Malvasia, also referred to as Malmsey

LEADING GRAPE VARIETIES OF PORTUGAL	
Red Grapes	White Grapes
Castelão	Fernão Pires (Maria Gomes)
Touriga Nacional	Encruzado
Touriga Franca	Arinto
Tinta Barroca	Alvarinho (Albariño)
Tinto Cão	Sercial
Tinta Roriz (Aragonêz)	Verdelho
Jaen (Mencía)	Boal (Bual)
Alfrocheiro	Malvasia (Malmsey)*
Trincadeira (Tinta Amarela)	
Baga	
*Originally known as Malvasia Candida, now also known as Malvasia Branca de São Jorge	

Figure 12–1: Leading Grape Varieties of Portugal

PORTUGUESE WINE LAWS

The Portuguese classification pyramid, simplified in recent years, is in conformity with EU regulations.

There are currently three levels:

- *Vinho (Vinho de Portugal)*: basic wine, formerly known as *vinho de mesa*; this category represents about one-fourth of Portugal's production.
- *Vinho regional (VR)*: country wine from one of the VR regions, making up another quarter of production. Portugal has 14 VR designations, covering 12 regions in Portugal proper, plus the islands of the Azores and Madeira. The Vinho Regional category represents the PGI wines of Portugal (referred to in Portuguese as *Indicação Geográfica Protegida*, or IGP).
- *Denominação de origem controlada (DOC)*: the primary category for quality wine; there are 31 DOCs at present, including Porto and Madeira. The DOC category represents the PDO wines of Portugal (referred to in Portuguese as *Denominação de Origem Protegida*).

WINE REGIONS

MINHO

The Minho is located in the northwestern corner of Portugal, just south of the Spanish region of Rías Baixas. This is the coolest and wettest part of Portugal, so it is not surprising that this area produces more white wine than red. While there is a Minho VR available, the majority of the area's production is quality wine for the Vinho Verde DOC. This appellation is Portugal's largest in vineyard area after the Porto DOC.

Despite its name, which literally means "Green Wine," Vinho Verde can be red, white, or pink; the word *green* implies youth, meaning that the wine is meant to be consumed young. This is sometimes evidenced by a slight effervescence in these light, high-acid wines. There are fully sparkling (*espumante*) versions as well.

White Vinho Verde is produced mainly from Loureiro and Alvarinho grapes, sometimes blended with Arinto, Trajadura, and other grapes. Loureiro provides richness on the palate, while Alvarinho is leaner

and higher in acidity. Vinho Verde can be produced as a single-variety wine or a blend. Compared to Rías Baixas wines, Alvarinho-led Vinho Verde is more pétillant, mineral, and tart. Regardless of the varieties used, white Vinho Verde is generally low in alcohol and high in acidity, with a fresh citrus character. In fact, the minimum alcohol level for white Vinho Verde is just 8.5%.

Red Vinho Verde is made mostly from Vinhão. This grape variety produces deeply colored, full-bodied wines. Unlike with the production of the white wines, malolactic fermentation is encouraged in the production of red Vinho Verde, although it is still known as a wine with high acidity. Most red and rosé Vinho Verde remains within Portugal for domestic consumption.

Officially recommended grapes for use in Vinho Verde include the following:

White Red

Alvarinho Amaral (Azal Tinto)

Arinto (Pedernã) Alvarelhão (Brancelho)

Avesso Borraçal

Azal Espadeiro

Batoca Padeiro

Loureiro Pedral

Trajadura Rabo de Anho

Vinhão



Figure 12–2: Portuguese wine categories

DOURO

The Douro was one of the first demarcated wine regions in the world, with its boundaries defined in 1756. The centuries-old fame of the region is largely due to its fortified wines—mainly (but not exclusively) red, dense, and sweet—bottled under the Porto DOC and accounting for roughly half of the region’s overall production.

However, the Douro is also a well-regarded producer of unfortified wines. Long just a footnote to Port, these wines are now considered some of the best the country has to offer. Many of the region’s unfortified wines are based on traditional Portuguese varieties and are produced as Douro DOC. A small amount of fortified Muscat—Moscatel de Douro—is also bottled as Douro DOC. International varieties such as Cabernet Sauvignon and Sauvignon Blanc are also grown in the area; wines produced using these grapes are released under the VR Duriense (regional appellation).

Wine Regions of Mainland Portugal



Figure 12–3: Wine regions of Portugal

Geography and Climate

The vineyards of the Douro begin approximately 40 miles (64 km) east of the city of Oporto and extend 60 miles (96 km) eastward to the Spanish border (where the river's name changes from Douro to

Duero). For the most part, the Douro is rugged, wild, and remote. The area is divided into three subregions:

- *Baixo Corgo*: The westernmost section, Baixo Corgo is a relatively fertile area with ample rainfall and makes mostly lighter styles of Port.
- *Cima Corgo*: The central core of the Port region, this subzone has steep rocky slopes of schist and granite that have been terraced. The Cima Corgo has hotter summers, colder winters, and less rain than the Baixo Corgo, and it is considered to produce the finest Ports. The majority of the vineyards used in the production of Port are located here.
- *Douro Superior*: The upriver, eastern part of the valley, this subregion has even more extreme temperatures than the Cima Corgo and very little rainfall. This is the largest subzone in terms of physical size, but less than one-quarter of its area is under vine for Port. This subzone is the source of much unfortified wine.

Grape Varieties

There are dozens of grape varieties that are theoretically authorized for Port production, but the number of grape varieties actually used in significant quantity is shrinking. Years ago, most vineyards were field blends with many different varieties growing side by side. New plantings, however, are usually single-variety vineyards using one of the preferred varieties, which include:

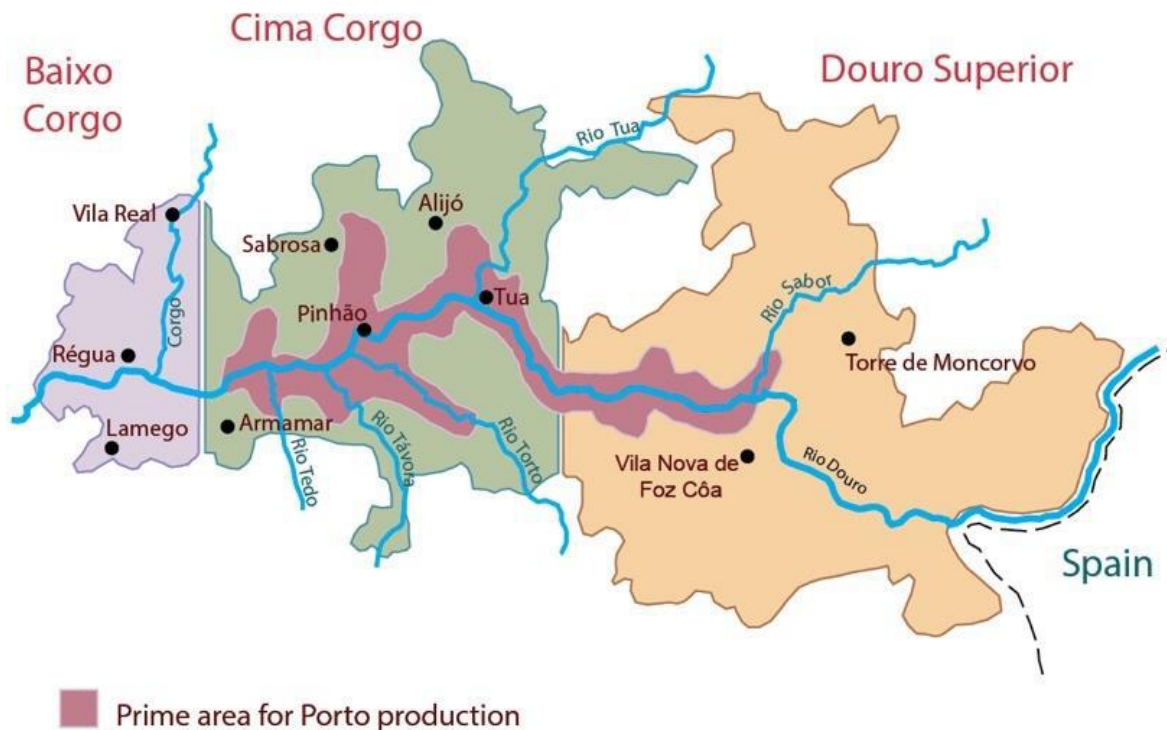
- Touriga Nacional
- Touriga Franca
- Tinta Roriz (Tempranillo)
- Tinta Barroca
- Tinto Cão

For white Port, the predominant grape varieties include Gouveio and Malvasia Fina.

The same red and white grape varieties used in Port production,

particularly Touriga Franca, Touriga Nacional, and Tinta Roriz, are used for the unfortified wines of the Douro DOC.

Subregions of the Douro DOC



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Figure 12–4: Subregions of the Douro DOC

Port Wine Production

Within the Douro Valley, the DOC for Port has a unique and complex vineyard ranking system called the *cadastro* that assesses 12 factors, including altitude, yield, and locality, awarding or subtracting points to arrive at a final total score. Based on this mark, vineyards are classified from A (high) to F (the lowest grade allowed for use in Port). Each year, the ranking, along with harvest conditions, determines each grower's *benefício* authorization—the maximum amount of wine that is allowed to be fortified and used to produce Port in that year.

Once harvested, the grapes are brought to the winery, where the grapes may be fully or partially destemmed. Traditionally, the grapes were then foot-crushed in low, open granite or concrete troughs known as *lagares*. This practice continues to a certain extent, but many modern Port producers now use mechanical means. After a short, rather fast fermentation, the wine is fortified to 19% to 22% alcohol by volume via the addition of neutral grape spirits (causing fermentation to end). The wine is then moved into containers (of various styles) and left to rest through the winter.

Traditionally, sometime after the winter season, the young Port was placed into barrels (referred to as *pipes*) and sent downriver to the city of Oporto via ornate flat-bottomed boats known as *barcos rabelos*. Here, the wines would be aged and prepared for eventual transport to market. Beginning in the late 1800s, the center of the Port trade shifted across the river to the town of Vila Nova de Gaia, where dozens of lodges used for the storing and aging of Port are now located. The high humidity and cooler temperatures of these towns on the coast proved to be much better for aging the Port with minimal evaporation or maderization.



Figure 12–5: Barcos rabelos on the Douro River

The dangerous boat trip has today been replaced by truck transport, and the structure of the trade is changing slowly. Vila Nova de Gaia is still home to most of the big Port lodges, but more and more quintas now do their own blending and aging in temperature-controlled facilities in the Douro.

Port Wine Styles

Generally, Ports are sweet, high in alcohol, and rich in complex flavors and aromas. However, there are a number of styles, differentiated to a large degree by how long and in what type of container they are aged. Of course, the styles that get the most care and longest aging usually start with the finest grapes from the outstanding vineyards, which multiplies the aging regimen's effect on quality.

The major styles of Port include the following:

- *Ruby*: This is the simplest of Ports, comprising a large share of all Port produced. Rubies have a vibrant red color and youthful aromas but lack the longevity and complexity of flavors found in other styles of Port. Ruby Port is aged in large oak casks for about two years before being bottled and ready to drink.
- *Reserve*: A blend of premium ruby Ports bottled after four to six years' aging in oak vats, reserve Ports are more like tawny Ports in style.
- *Late-Bottled Vintage (LBV)*: Wine from a single year, matured in large oak vats for four to six years after harvest; most LBVs are filtered before bottling and are intended to be consumed upon release.
- *Tawny*: Essentially, tawny Port is a version of ruby Port that is aged long enough in oak for the color to oxidize from ruby red to a golden brown shade, developing richer, more oxidized flavors along the way. Basic tawny Port is sometimes aged for just a few years, but those labeled "Reserve Tawny Port" reflect the true style and are required to be aged in oak for at least seven years before bottling. Those with a specific indication of

age, such as 10-, 20-, or 30-year-old tawny, have spent considerable time in cask. The age stated on the label is an average, so some of the wine in the bottle is likely to be quite a bit older. These are highly complex and rich wines that represent the pinnacle of quality for wood-aged Ports.

- *Vintage*: Vintage Port is the rarest and most expensive style of Port produced. Whereas most Ports are blends of wine from several harvests, vintage Port is from a single year's harvest and is only produced in the best years. A vintage year is declared at the discretion of the producer, sometimes in as few as three years out of ten. Vintage declarations must be approved by the Instituto dos Vinhos do Douro e Porto (IVDP). Vintage Port is aged in cask, but must be bottled by July 30 of the third year after harvest. After bottling, the wine is usually cellared for many more years before release. Consequently, the wine may spend decades aging in the bottle. Each vintage Port is unique and reflective of the growing conditions of a single year.
- *Single Quinta Vintage*: Single quinta vintage Port—a variation on the vintage Port style—is produced from the grapes of a specific estate or vineyard. Some controversy exists, as single quinta vintage Port is sometimes produced in years that were not considered good enough for a producer to declare a vintage year for their entire estate. In these cases, specific vineyards that did have excellent-quality harvests may be bottled under this designation, which requires the same handling as other vintage Ports. Examples of single quinta vintage Port produced in recent years include Dow's Quinta do Bomfim and Taylor's Quinta de Terra Feita.
- *Colheita*: A single-vintage tawny Port. The wine must remain in cask for at least seven years, but in practice it usually spends a much longer time in wood before being bottled. Very few vintners produce this style.
- *White*: Although much less common than red styles, a small quantity of white Port is produced using Malvasia Fina, Gouveio, Rabigato, and other white grapes of the region. White port is made in both off-dry and sweet styles and is often served as an

aperitif.

- *Rosé*: In a turnabout to the traditional character of Port, Croft introduced a rosé Port called Croft Pink. Originally released in 2008, pink Port was intended to appeal to a new generation of wine drinkers. The style proved quite popular, and several other shippers quickly followed suit.

MADEIRA

Madeira, an island located in the Atlantic some 400 miles (644 km) off the coast of Morocco, is home to the second of Portugal's classic fortified wines. Back in the days of sailing ships, the fortuitous position of the island of Madeira made it an important resupply point for ships en route to the Far East or the Americas. Ships typically took aboard local wines, which were fortified so they wouldn't spoil during the long voyage. It turned out that all that time spent in the stiflingly hot cargo hold of the ship as it sailed through the tropics did something to the wine that dramatically improved its character, resulting in an amber-colored wine with nutty, caramelized flavors. The term *maderization* was coined to describe this "cooking" process.

Fortified wines classified under the Madeira DOC are produced on the island of Madeira as well as the island of Porto Santo, located 27 miles (43 km) to the northeast of Madeira. Unfortified table wines are also made on both islands—in red, white, and rosé—and may be labeled as Madeirense DOC or Terras Madeirenses VR.



Figure 12–6: Vineyards on the island of Madeira

Geography and Climate

Madeira is a small volcanic island, with its highest point more than 6,000 feet (1,830 m) above sea level. The vines are planted on the steep, terraced slopes of the central mountain spine. Situated in the Atlantic Ocean at 33° north latitude, the island has a mild subtropical climate with little annual temperature variation. Rainfall in the grape-growing regions is moderate, although rare in summer, with 75% of the annual precipitation received in the autumn and winter months. Vineyards are irrigated through a system of canals called *levadas*, a practice that dates to the mid-fifteenth century.

Grape Varieties

The varieties that are considered the “noble” grapes of Madeira are Sercial, Verdelho, Boal, and Malvasia (also referred to as Malmsey). They are typically planted at different elevations on the island, with Sercial halfway up the mountain, Verdelho a little lower, and Malvasia and Boal closer to sea level. The most widely planted variety on the island, however, is Tinta Negra (formerly known as Tinta Negra Mole), which takes on some of the characteristics of the noble grapes grown at the same elevations.

Madeira Wine Production

Madeira comes in both dry and sweet styles, and, depending upon which style is being produced, the wine is fortified either during fermentation or after. The dry styles, made with Sercial, Verdelho, or Tinta Negra, are fortified after the wine has fermented to dryness. Sweet styles of Madeira, made from Boal, Malvasia, or Tinta Negra, are fortified during fermentation, which halts the process while the wine is still sweet. All of these types then go through a maderization period to give them the true Madeira character.

There are two main ways to re-create the sunbaked conditions of those long-ago ocean voyages under sail:

- *The canteiro method:* The wine is placed in casks and stored in the rafters of an uncooled warehouse. Here, it will be subjected to high temperatures under the subtropical sun for a minimum of two years. With time, some evaporation occurs and the remaining wine becomes more concentrated, developing more complex flavors and aromas. Wines produced using the canteiro method are considered to be of the highest quality. Vinho de Canteiro may be bottled at a minimum of three years of age; however, the finest examples may remain in cask for 20 years or more.
- *The estufagem method:* Most wine aged using the estufagem method undergoes a process known as *cuba de calor*. In this method, the wine is left in a concrete or stainless steel vat known as an *estufa*. Hot water is circulated through a submerged coil within the vessel for a minimum of three months, heating the wine to 113°F to 122°F (45°C to 50°C). After this process, the wine rests in the *estufa* for a minimum of 90 days. Following this period of rest, the wine is transferred to a cask for aging. This is the least expensive aging method in terms of not only cost but also of the time required.

A second estufagem method, known as *armazem de calor*, involves

leaving the wine in vats in a large room that is heated by steam to over 120°F (49°C) for six months to one year. The wine itself reaches temperatures of 86°F to 100°F (30°to 38°C). This process, used mainly by the Madeira Wine Company, utilizes lower temperatures and a longer period of time than the cuba de calor method. This method is gentler on the wine and is considered an intermediate method in terms of both the time required and the cost. Wines produced using either of the estufagem methods may be released a minimum of two years after harvest.

Madeira Wine Styles

The classic styles of Madeira take the names of the noble grapes traditionally used for that style. From driest to sweetest, these styles are as follows:

- *Sercial*: extra dry or dry, highly acidic; excellent as an aperitif
- *Verdelho*: off-dry or medium dry; honeyed, somewhat smoky character
- *Boal*: sweet, raisiny, medium rich, highly aromatic
- *Malmsey*: very sweet, somewhat soft, very rich



Figure 12–7: Barrels of Madeira aging at Blandy's

As EU law requires any wine using the name of a grape variety in its name to contain at least 85% of that variety, a good deal of Madeira is sold either under a proprietary name or simply as Madeira—

perhaps with one of the following stylistic terms on the label:

- *Rainwater*: a traditional name for an off-dry blend with a golden or semi-golden color; intended to be a lighter style of Madeira
- *Age indication*: including 5, 10, 15, 20, 30, 40, and 50 years old as well as over 50; must be assessed and approved by a tasting panel
- *Colheita*: produced from a single vintage (85% minimum) and aged for at least 5 years before bottling
- *Frasqueira*: vintage Madeira, cask aged for a minimum of 20 years

BAIRRADA

Located within Beira Atlântico VR, the Bairrada DOC lies just inland from the coast and has a cool maritime climate. A diversified appellation, Bairrada produces white, red, rosé, and sparkling wines, with the majority of the output being red wine. The Baga grape, known for being high in acid and highly tannic, forms the basis of Bairrada DOC red wines. Other regional red grapes and, increasingly, international varieties are grown as well. Bairrada sparkling wines are made using the traditional method of sparkling wine production and are aged for at least nine months before being sold. The Maria Gomes grape (also known as Fernão Pires) is the main white grape used in the sparkling and white wines of the region.

DÃO

The Dão DOC is located between the sea and the mountains, just south of the Minho region. Compared to Bairrada, the Dão DOC is farther inland, is surrounded by mountains, and has a more continental climate. Although this area produces white, red, rosé, and sparkling wines, the Dão DOC focuses on complex, full-bodied red blends. Key red grape varieties include Alfrocheiro, Tinta Roriz, Jaen (Mencía), and Touriga Nacional. Encruzado and Bical are the leading white varieties of the region.

LISBOA

West and north of the city of Lisbon, the Lisboa VR produces a great deal of Portugal's regional wine. White wines—based on the Arinto grape—are fresh and crisp, while reds are fruit-forward with a good value-to-quality ratio. Key red grapes include Bastardo, Trincadeira, and Ramisco, but international varieties (both red and white) are now permitted. The area is also known for its brandy—including those made in the Lourinhã DOC, an appellation for aguardente (brandy) rather than wine.

The small DOC of Colares—located alongside the Atlantic coastline and dangerously in the path of suburban sprawl—is known for its unique vineyards planted among the sand. Due to the strong ocean breezes, many of the vineyards are surrounded by protective windbreaks created out of sand dunes and wooden fences. Wines produced in Colares include high-acid, high-tannin reds based on the Ramisco grape variety and aromatic whites based on Malvasia.

TEJO

To the east of Lisboa, the region of Tejo (formerly known as Ribatejano) is a significant producer of regional (VR Tejo) wine and an even more significant producer of vinho de Portugal. Covering the same area as the Ribatejo Province, this flat, fertile wine region spans both sides of the Tejo River. A small portion of the region's 55,000 acres (22,300 ha) of vineyards are included in Do Tejo DOC, which produces red, white, rosé, sparkling, and *licoroso* (fortified) wines from a wide range of approved grape varieties. Castelão and Trincadeira are the leading red varieties; Fernão Pires is the leading white grape variety.

PENÍNSULA DE SETÚBAL

Situated just south of Tejo, the Península de Setúbal is protected from the sea by the Arrábida Mountain range and comprises the DOCs of Setúbal and Palmela. The former is regarded for its vins doux naturels, produced from the Muscat of Alexandria grape and,

when produced from a minimum of 85% Muscat, labeled as Moscatel de Setúbal. The Palmela DOC is mainly red and based on the Castelão grape, which thrives in the area's sandy soils.

ALENTEJANO

Moving farther east, we find the Alentejano region in southeastern Portugal, which is a significant source of quality wine from DOC Alentejo or the huge Alentejano VR. Given the continental climate in which they are grown, the wines are rich, fruit-forward, and full-bodied, while still retaining good acidity. The leading grapes in the DOC are Aragonêz (Tempranillo) and Trincadeira (Tinta Amarela), along with Alicante Bouschet, but the VR is seeing new plantings of international varieties such as Cabernet Sauvignon and Syrah.

ALGARVE

As the southernmost region on the mainland, the Algarve region has a range of climates depending on proximity to the Atlantic coast. A chain of mountains running along the northern border of the region from Spain to the ocean blocks much of the heat that plagues the Alentejo just to the north. Although the region is limited in its production, it contains four separate DOCs: Lagos, Portimão, Lagoa, and Tavira. Grape varieties are similar to those planted in Alentejo.

THE AZORES

The Azores region is located on a chain of nine islands approximately 1,000 miles (1,610 km) off the west coast of Portugal. Collectively, the islands are covered by the Azores VR, but three islands have their own DOCs: Biscoitos, Graciosa, and Pico. The island of Madeira is about 700 miles southeast of Pico. The majority of the wine produced in the Azores is white (either dry or fortified), much of it based on the Verdelho, Arinto (Pedernã), or Terrantez grape varieties.



Figure 12–8: Vineyards on Pico Island in the Azores

Table 12–1: Wine Designations of Portugal

WINE DESIGNATIONS OF PORTUGAL	
Vinho Regional (PGI) Designation	PDO Designations
The Açores (Azores) VR	Biscoitos DOC Graciosa DOC Pico DOC
Alentejano VR	Alentejo DOC
Algarve VR	Lagoa DOC Lagos DOC Portimão DOC Tavira DOC
Beira Atlântico VR	Bairrada DOC
Duriense VR	Douro DOC Porto DOC
Lisboa VR	Alenquer DOC Arruda DOC Bucelas DOC Carcavelos DOC Colares DOC Encostas d'Aire DOC Lourinhã DOC Óbidos DOC Torres Vedras DOC
Minho VR	Vinho Verde DOC
Península de Setúbal VR	Palmela DOC Setúbal DOC
Tejo VR	Do Tejo DOC
Terras da Beira VR	Beira Interior DOC
Terras de Cister VR	Távora-Varosa DOC
Terras do Dão VR	Dão DOC Lafões DOC
Terras Madeirenses VR	Madeira DOC Madeirense DOC
Transmontano VR	Trás-os-Montes DOC
Source: Wines of Portugal, 2022	