

## Styles of Port Wines

White Port	Made from white grapes
Ruby Port	Cheapest and most common, stored in concrete or stainless steel tanks
Rose Port	As Ruby Port, but less contact with skins
Tawny Port	Aged in oak barrels
Colheita	Single vintage tawny at least 7 years old
Garrafeira	Rare single vintage with oak (3+y) and glass(8+y) ageing
Reserve Port	Premium ruby port
LBV (Late Bottled Vintage)	Tawny but only bottled after 4-6y ageing, can be filtered or unfiltered
Crusted Port	Blend of several vintages, bottled unfiltered
Vintage Port	Only port of one declared vintage
Single Quinta Vintage Port	Vintage port from a single estate

## Grapes used in Port Wines

White grapes		Black grapes	
Donzelinho branco	Db	Bastardo	B
Sercial	Se	Donzelinho tinto	Dt
Folgasão	F	Marufo	Ma
Gouveio branco	GB	Tinta Francisca	TiF
Bancho Grundel Taint	BGT	Tinta Roriz	TiR
Malvasia Fina	MaF	Tinto Cão	TiC
Rabigato branco	R	Touriga Franca	ToF
Viosinho	Vi	Touriga Nacional	ToN
Verdelho	Ve	Castelão	Ca
Arinto	Ar	Cornifesto	Co
Cercial	Ce	Malvasia Preta	MaP
Moscatel Galego branco	MG	Mourisco de Semente	MuS
Samarrinho	Sa	Rufete	Ru
Síria	Si	Tinta Amarela	TiA
Vital	V	Tinta Barroca	TiB