

How Port is Made: The base for Port is made like any other wine. Grapes are grown, pressed and fermented with yeast, which converts the wine's natural sugars into alcohol. In the production of fortified wine, however, there's an additional step. Before all the sugar has been converted to alcohol, a neutral grape spirit is introduced to the wine. This process is known as fortification.

For Port, the neutral spirit is commonly called *aguardente*, derived from *água argente*, which translates to fiery water. The *aguardente* kills the remaining yeast and stops fermentation. The resulting wine retains some of its residual sugar, resulting in off-dry to sweet final profiles, and possesses a higher alcohol content, typically around 20% alcohol by volume (abv). Wines are stored and aged in barrels before bottling. ...

There are six **major styles** when it comes to Port. The first, **ruby**, is the least expensive and most produced style of Port. It's stored in stainless steel or concrete tanks, which minimizes contact with oxygen when compared to wood vessels and preserves its ruby-red color. ...

Tawny Port is made from wine aged in wooden barrels. The wood contact allows both evaporation and oxidation, which changes the color of the wines. They appear rusty or tawny, rather than bright red. Oxygen also introduces secondary, nutty flavors to these wines. The highest quality tawny Ports are aged in wood and labeled 10, 20, 30 or over 40 years. The age distinction does not equal how much time the Port has aged. Instead, it denotes the characteristics of the final blend.

<https://www.winemag.com/2019/12/10/port-essential-guide/>

A **Vintage Port** is a wine made from a single, exceptional year that spends no longer than two years in barrel before being bottled. This stipulation as to how long a Vintage Port may spend in barrel may seem odd but Ports age far more quickly in barrel than in bottle, and for a Vintage Port to reach its superb best it needs to age slowly. When Vintage Ports are bottled they are bottled 'warts and all' on their **lees** (yeasts, grape skin residues and other bits and bobs) which helps the wines live and develop while in the bottle. This bottling on its lees accounts for why Vintage Ports need to be decanted as they tend to 'throw' a sediment, whereas many other Ports do not.

Vintage Ports are incredibly rare, typically accounting for around 3% of any year's production. Add to this the fact that Vintage Port years are not 'declared' very often – about 3 times a decade on average – and you get an idea of quite how rare these wonderful wines are.

<https://www.mwhwine.co.uk/blogs/blog/44957765-what-is-vintage-port>

LBV = late, bottled, vintage.

Late means that, unlike true vintage Port (aged two years before bottling and released to be aged much longer), producers release LBV four to six years after the vintage.

Once bottled, LBV should be ready to drink, not several years down the road. LBV that is true to its name should have some of the character of a vintage—balanced fruit and tannin from a single year and good depth of flavor.

<https://www.winemag.com/2010/04/01/understanding-late-bottled-vintage-port/>