

BATTLE OF THE FORTIFIED

Paul Decuypere
Stijn Verleyen
Elise De Waele

Brussel 17 December 2025



AGENDA

Welke streken ?

Natuurlijke factoren

Vinificatie & opvoeding

Tasting



VDN IN ROUSSILLON

7038 ha

AOP MAURY DOUX

292ha (° AOC 1936)

AOP BANYULS

828 ha (° AOC 1936)

AOP BANYULS GRAND CRU

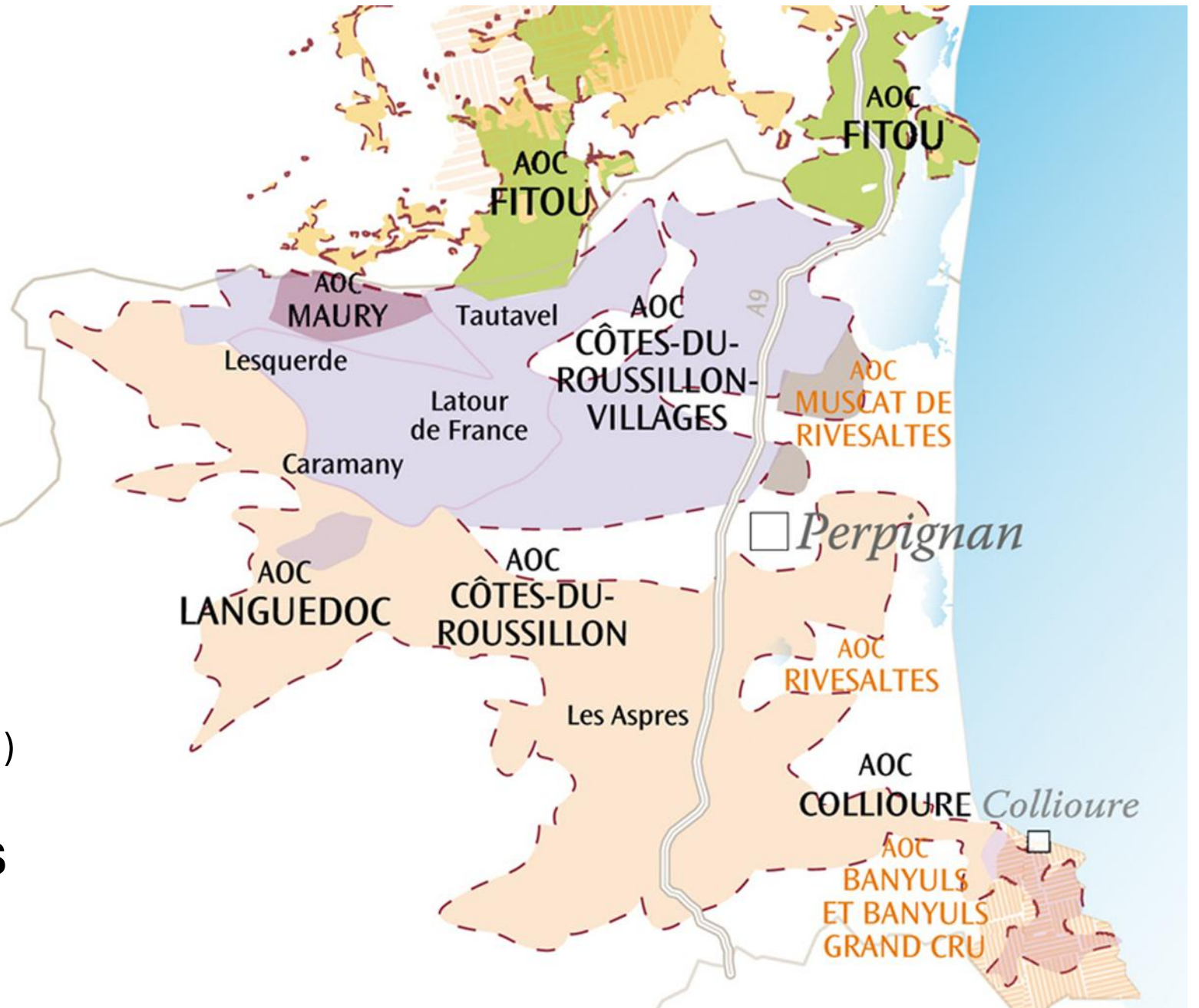
16 ha (° AOC 1962)

AOP RIVESALTES

1915 ha (°AOC 1936 W/R, Rosé(2011))

AOP MUSCAT DE RIVESALTES

4032 ha (° AOC 1972)



1756

Original demarcation
«Demarcações Pombalinas» / «Demarcações Primordiais»



1788

Second demarcation
«Demarcações Subsidiárias»



1907

Third demarcation
Decreto de João Franco



SCHOOL OF PORT

Data IVDP
(2013)

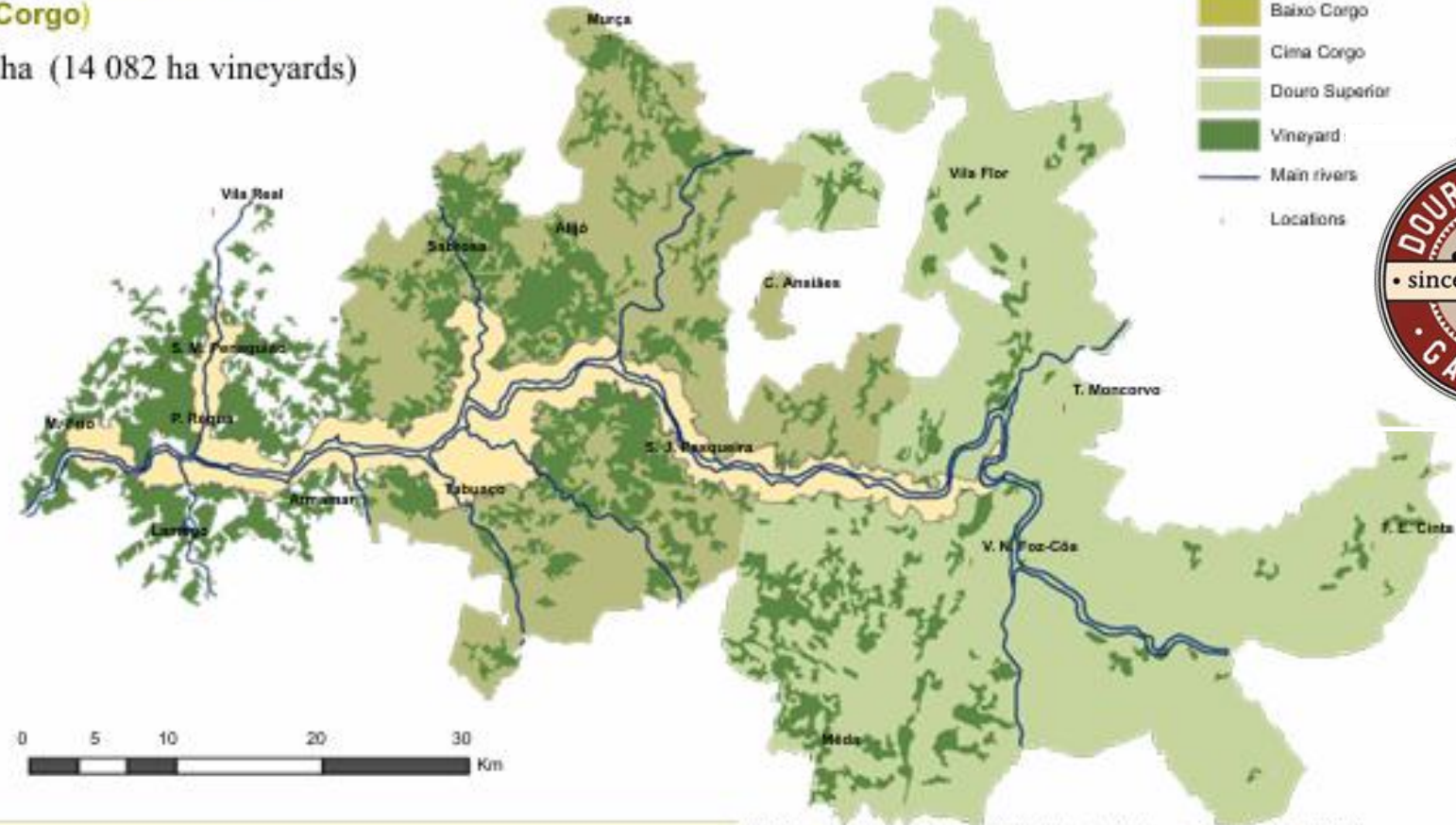
Baixo Corgo (Lower Corgo)

45 000 ha (14 082 ha vineyards)

Cima Corgo (Upper Corgo)

95 000 Ha (20 905 ha vineyards)

Douro Superior (Upper Douro)
110 000 ha (10 215 ha vineyards)



Area

Demarcated Douro
Region Surface with
Vineyards

250 000 ha
45 202 ha
(18%)

304. Carta Land Corine Cover, 2000, Atlas do Ambiente Digital, 2005. PIOT – ADV, 2001

Van de 45,202 hectare aan wijnbouwareaal in de Douro-regio zijn er slechts 26.000 hectare geselecteerd en geschikt bevonden voor de productie van portwijn

AGENDA

Welke streken ?

Natuurlijke factoren

Vinificatie & opvoeding

Tasting



CRITERIA VOOR CLASSIFICATIE BINNEN DE DOURO VOOR DE PRODUCTIE VAN PORT

ELEMENTS TO CONSIDER	LOWEST SCORE	HIGHEST SCORE	CLASS	SCORE
Location	-50	600	A	>1200
Altitude	-900	240		
Gradient	1	101	B	1001 UP TO 1200 POINTS
Bed Rock	-400	100		
Rough Matter	O	80	C	801 UP TO 1000 POINTS
Exposure	-30	100		
Shelter	O	60	D	601 UP TO 800 POINTS
Yield	O	120		
Planting Varieties	-150	150	E	401 UP TO 600 POINTS
Vine Density	O	50		
Training System	O	100	F	201 UP TO 400 POINTS
Age	O	60		

Baixo Corgo 25% A/B

A 754 ha B 2358 ha

Cima Corgo 50% A/B

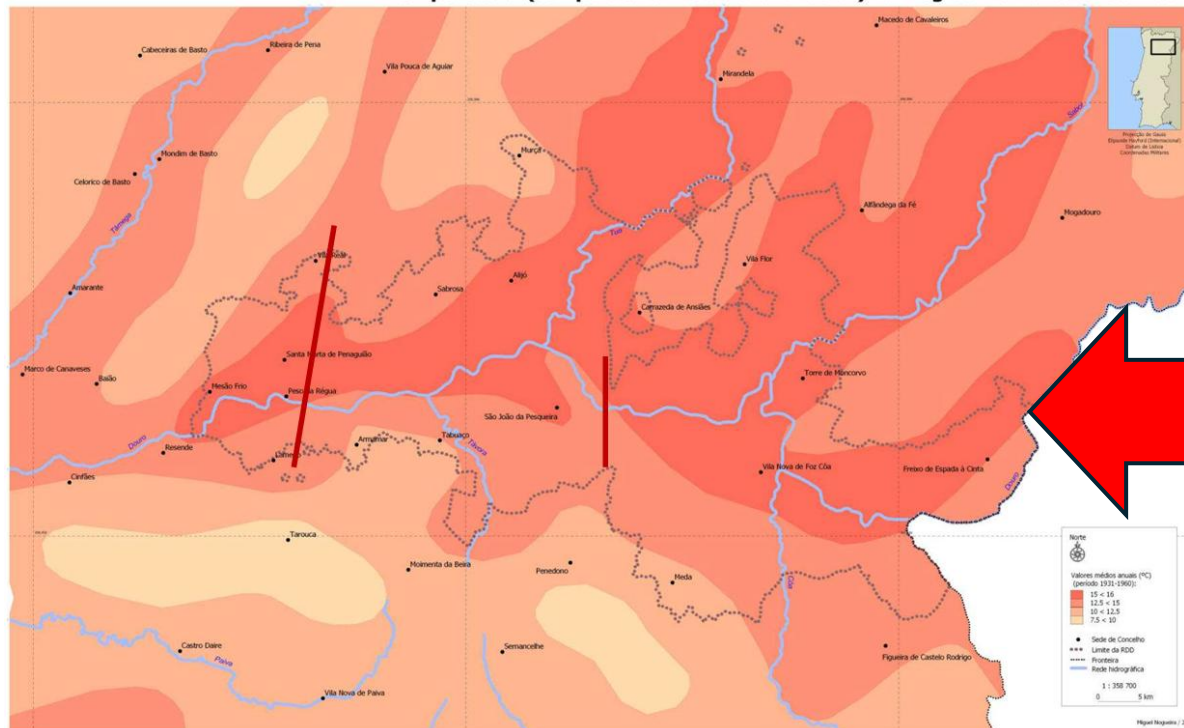
A 6995 ha B 3024 ha

Douro Superior 40% A/B

A 1838 ha B 1805 ha

Classe	Coeficientes (%)	Litros / ha
A	100,0%	1890
B	98,4%	1860
C	90,0%	1701
D	87,5%	1654
E	75,0%	1418
F	31,0%	586
G	0%	0
H	0%	0
I	0%	0

Temperatura (temperatura média diária do ar) na Região Demarcada do Douro

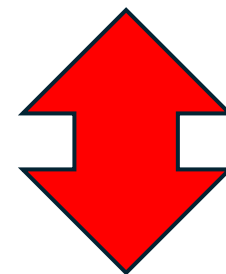
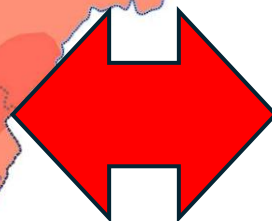


Fonte: Temperatura (Temperatura Média Diária Do Ar) Valores Médios Anuais (Graus Centígrados) Período 1931-1960, escala 1:1.000.000, Serviço Meteorológico Nacional, Direcção Geral do Ambiente, 1974.
Carta Administrativa de Portugal (Atlas do Ambiente), escala 1:250.000, Direcção Geral do Ambiente, 1994.
Carta da Hidrografia Continental - Principais Bacias Hidrográficas (Atlas do Ambiente), escala 1:1.000.000, Direcção Geral do Ambiente, 1995.

**LOCATION –
VERSCHIL IN GEMIDDELDE
TEMPERATUUR IN GROEI SEIZOEN**

PERPIGNAN

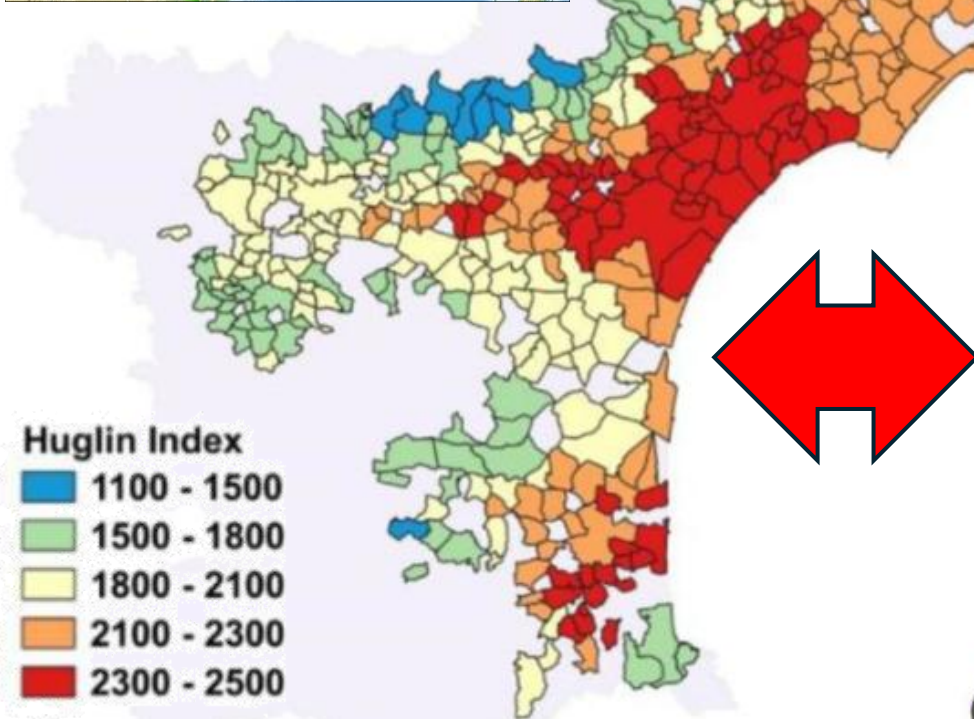
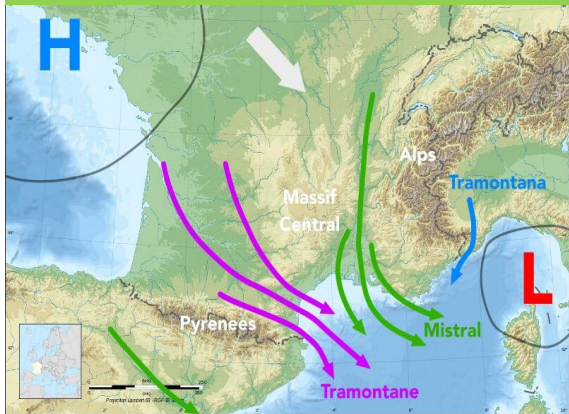
19,8 °C



Growing Season Average Temperature

Region	Minimum (°C)	25% (°C)	Median (°C)	75% (°C)	Maximum (°C)
Baixo Corgo	12.1	16.5	17.5	17.9	19.2
Cima Corgo	14.9	16.8	17.5	18.3	19.7
Douro Superior	15.6	17.1	18.0	18.6	19.7

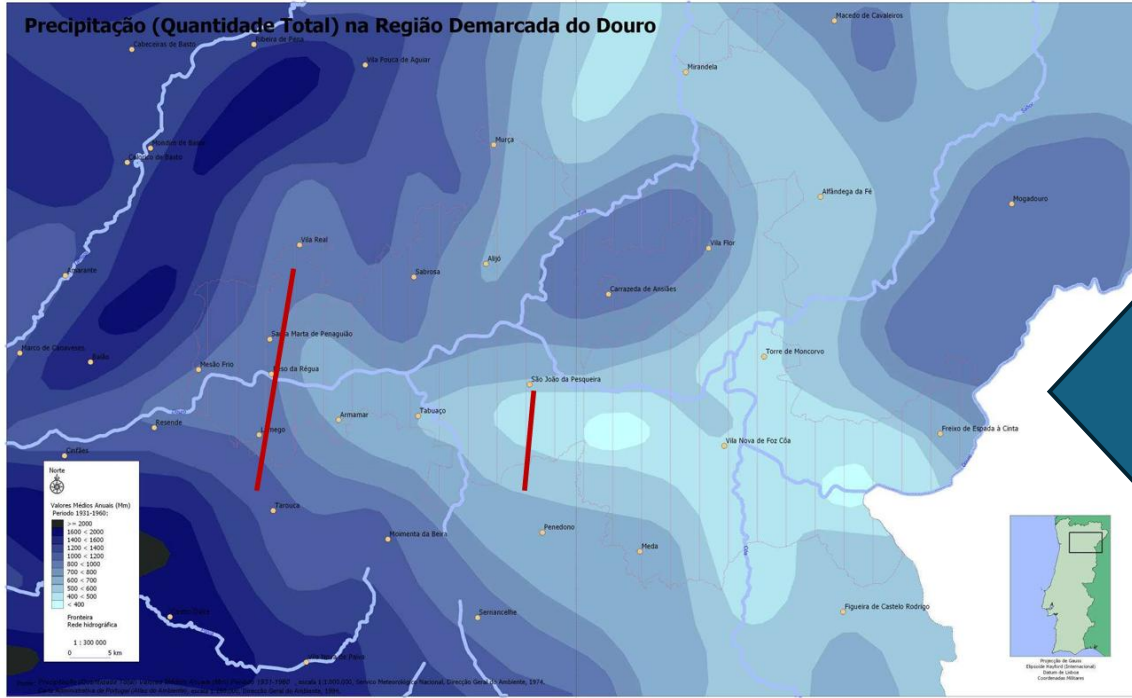
LOCATION – HUGLIN INDEX



$$K \times \sum_{1 \text{ april}}^{31 \text{ oktober}} \left(\frac{T_{med} + T_{max}}{2} - 10 \right)$$

Huglin Index					
Region	Minimum	25%	Median	75%	Maximum
Baixo Corgo	978	1900	2087	2175	2370
Cima Corgo	1537	1968	2118	2263	2515
Douro Superior	1709	2034	2200	2327	2542

Data Source: WorldClim Database (Hijmans et al. 2005) in Jones , 2012



**LOCATION –
VERSCHIL IN JAARNEERSLAG**

**PERPIGNAN
558mm**

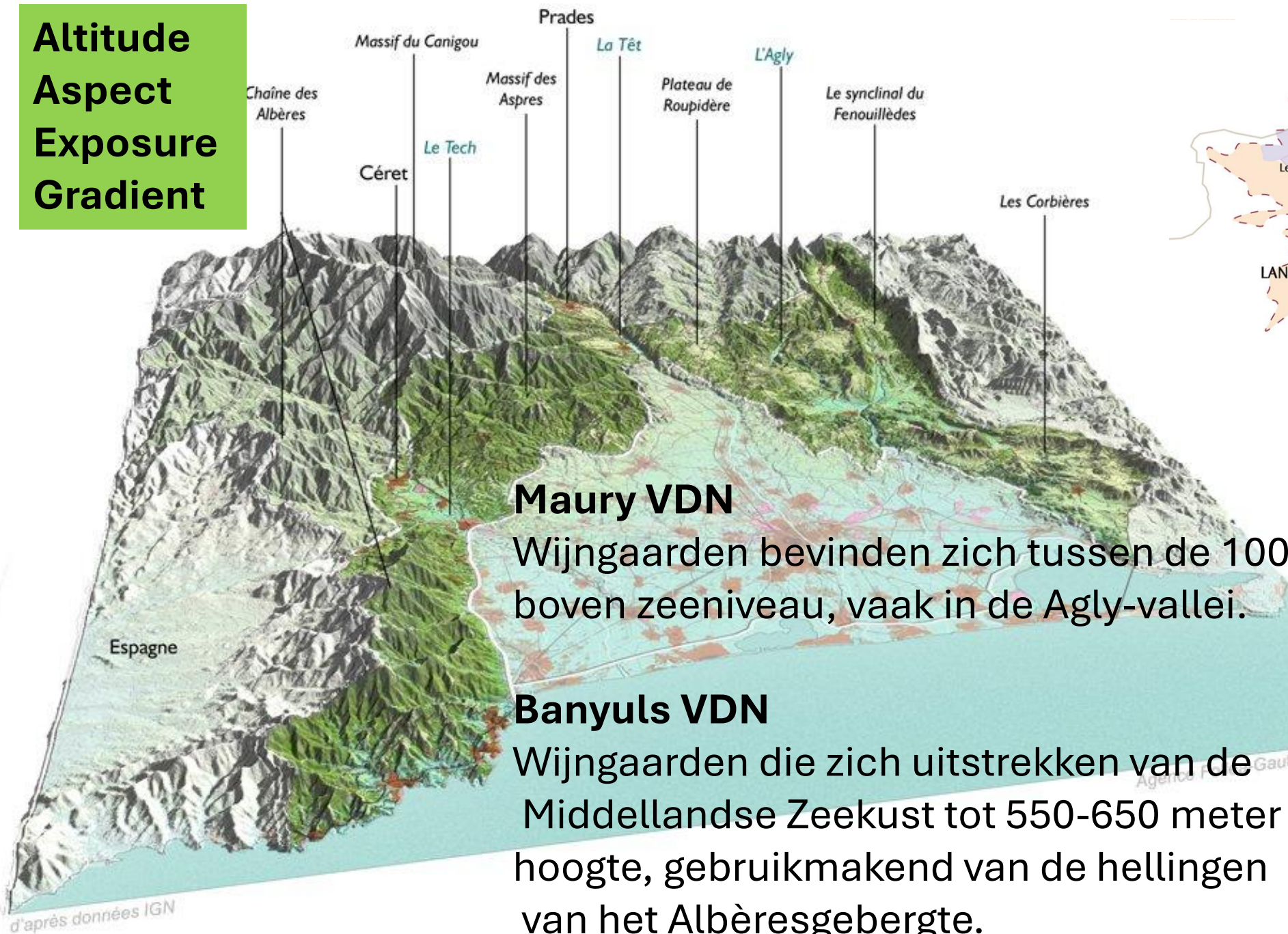


Annual Precipitation

Region	Minimum (mm)	25% (mm)	Median (mm)	75% (mm)	Maximum (mm)
Baixo Corgo	971	1128	1190	1282	1625
Cima Corgo	778	938	1026	1089	1314
Douro Superior	643	776	832	927	1123

Data Source: WorldClim Database (Hijmans et al. 2005) in Jones ,
2012

Altitude
Aspect
Exposure
Gradient

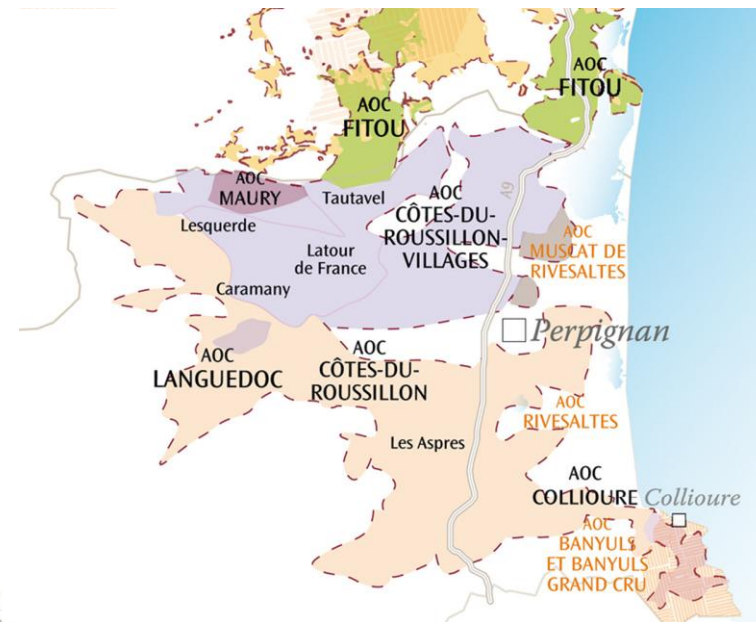


Maury VDN

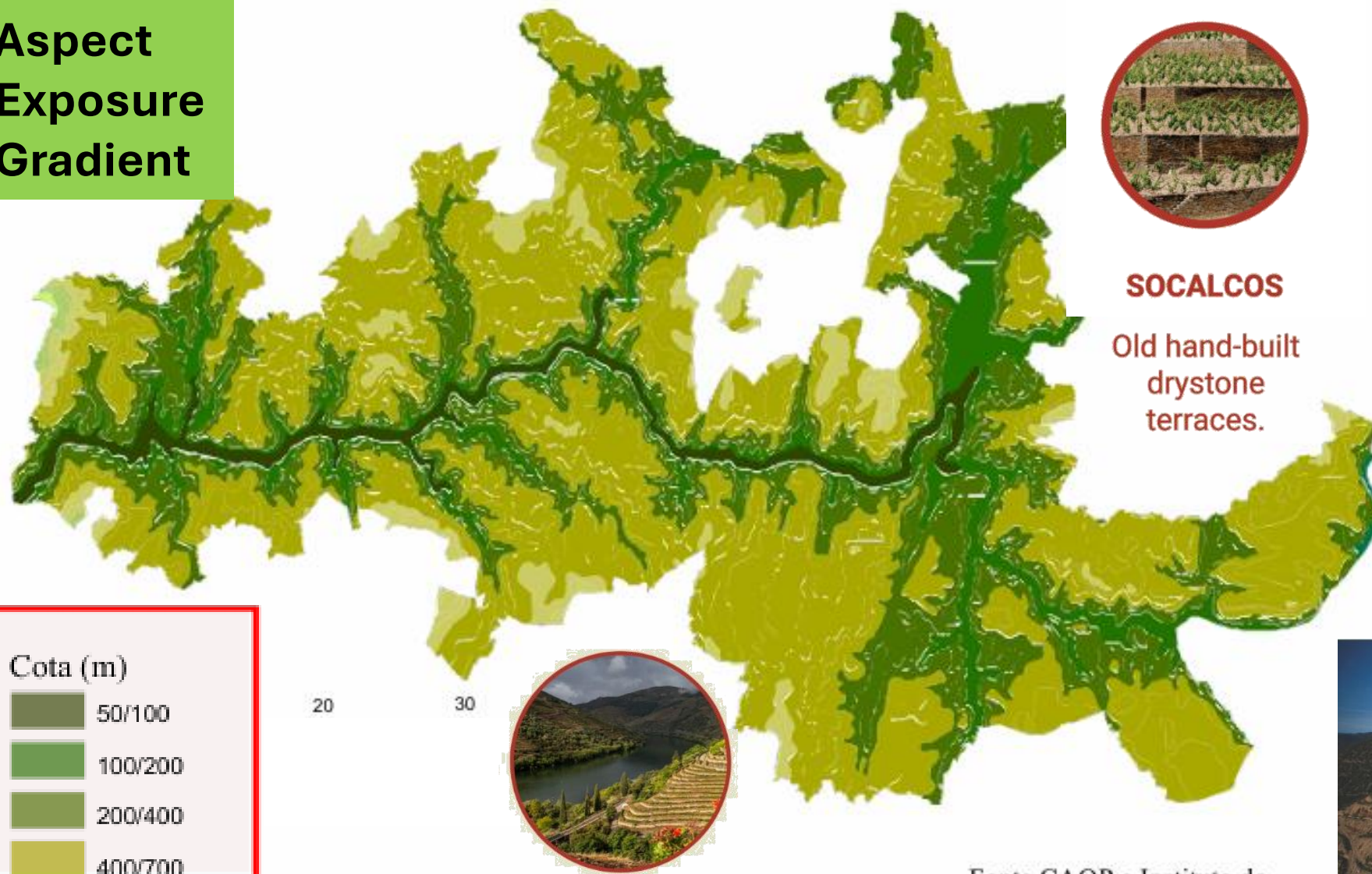
Wijngaarden bevinden zich tussen de 100 en 400 meter boven zeeniveau, vaak in de Agly-vallei.

Banyuls VDN

Wijngaarden die zich uitstrekken van de Middellandse Zeekust tot 550-650 meter hoogte, gebruikmakend van de hellingen van het Albèresgebergte.



Altitude
Aspect
Exposure
Gradient



SOCALCOS

Old hand-built
drystone
terraces.



PATAMARES

Modern
earth-banked
terraces,
machin-built.



VINHA AO ALTO

Vertically
planted vines
(less than 30%
gradient).



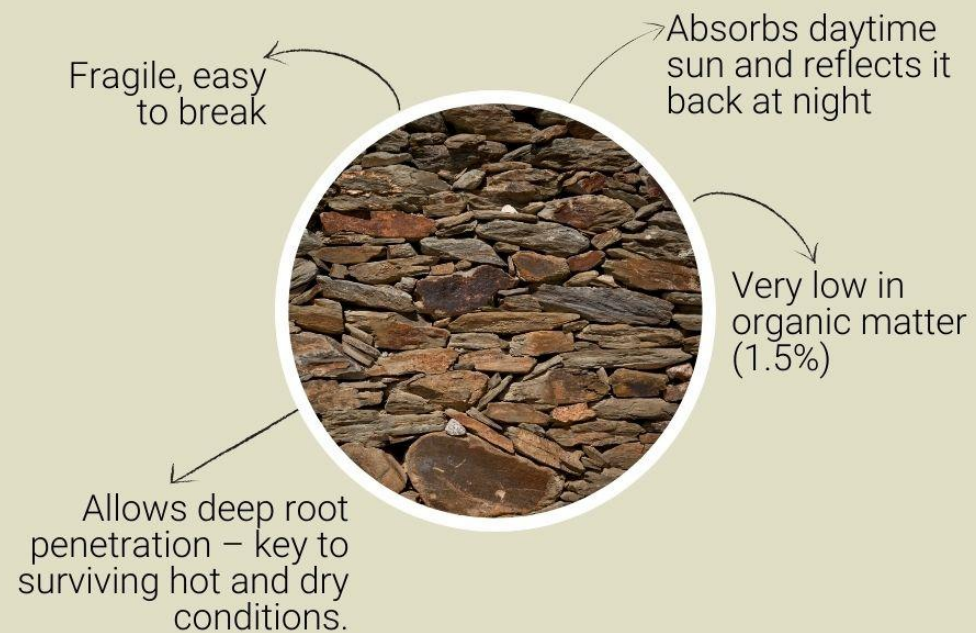
Fonte CAOP e Instituto do
Ambiente.

The Vineyards are planted from about 90 m
altitude, all the way up to about 550 m up the
steep valley sides (above sea-level).



Bedrock

HOLY SCHIST!



SCHOOL OF PORT



Bedrock



Granite

Benificio
-250 punten



Alluvial

Benificio
-400 punten



Schist

Benificio
+ 100 punten



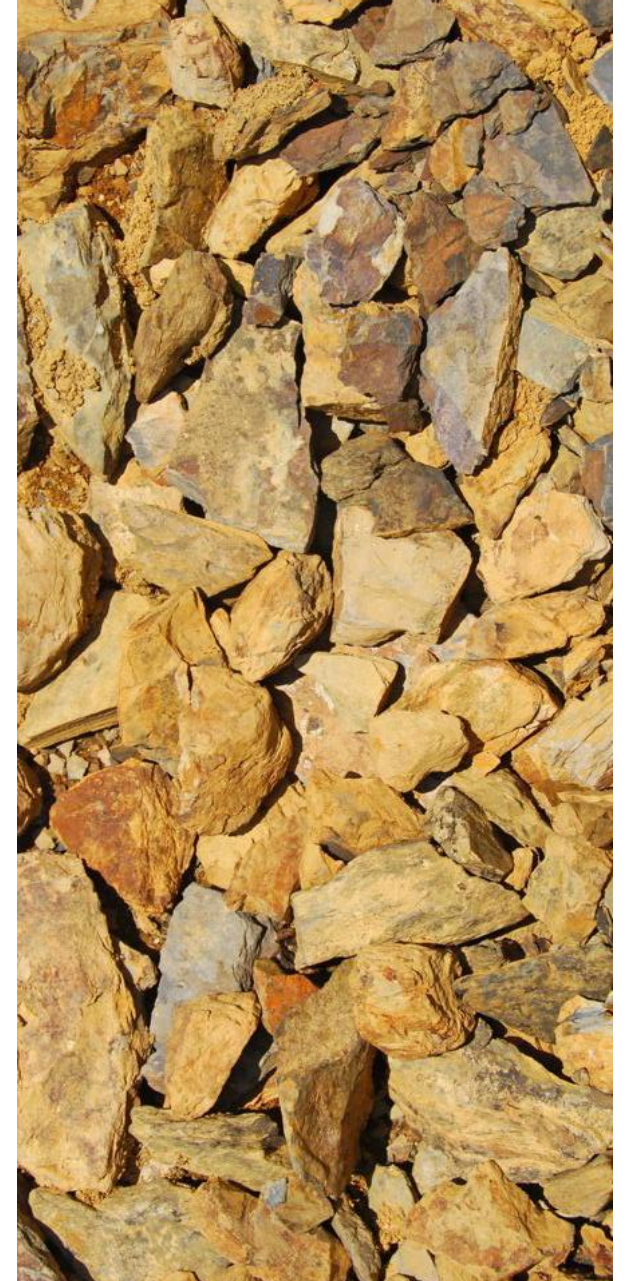
Bedrock

Black Schist – AOP Maury Doux

Deze bodems uit het Krijt dragen bij aan de productie van enkele van de rijkste en krachtigste, maar tegelijkertijd elegante wijnen met een stevige tannine structuur, een rijke kruidigheid en mineraliteit.

Grey Schist – AOPs Banyuls & Banyuls Grand Cru

Deze bodems uit het Cambrium, vaak "bruin" genoemd, hebben een hoog ijzergehalte waardoor ze roesten en bruin kleuren bij contact met de lucht. Ze dragen vaak bij aan frissere en fruitigere wijnen.



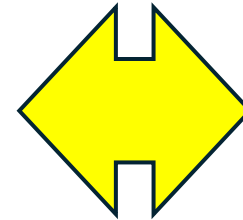
PLANTING VARIETIES

PORT

VIN DOUX NATUREL

In totaal zijn er 116 toegelaten druiven-variëteiten, waarvan er 16 verantwoordelijk zijn voor 89 % van de aanplant.

< 50% is field blend, sinds laatste dertig jaar toenemende inspanningen voor afgebakende zones per variëteit door de grote porthuizen.



11-tal toegelaten variteiten met dominatie van twee

Grenache voor Rood

Maury

Banyuls min 50 % Grenache

Banyuls Grand Cru

min 75% Grenache

Muscat a Petit Grains

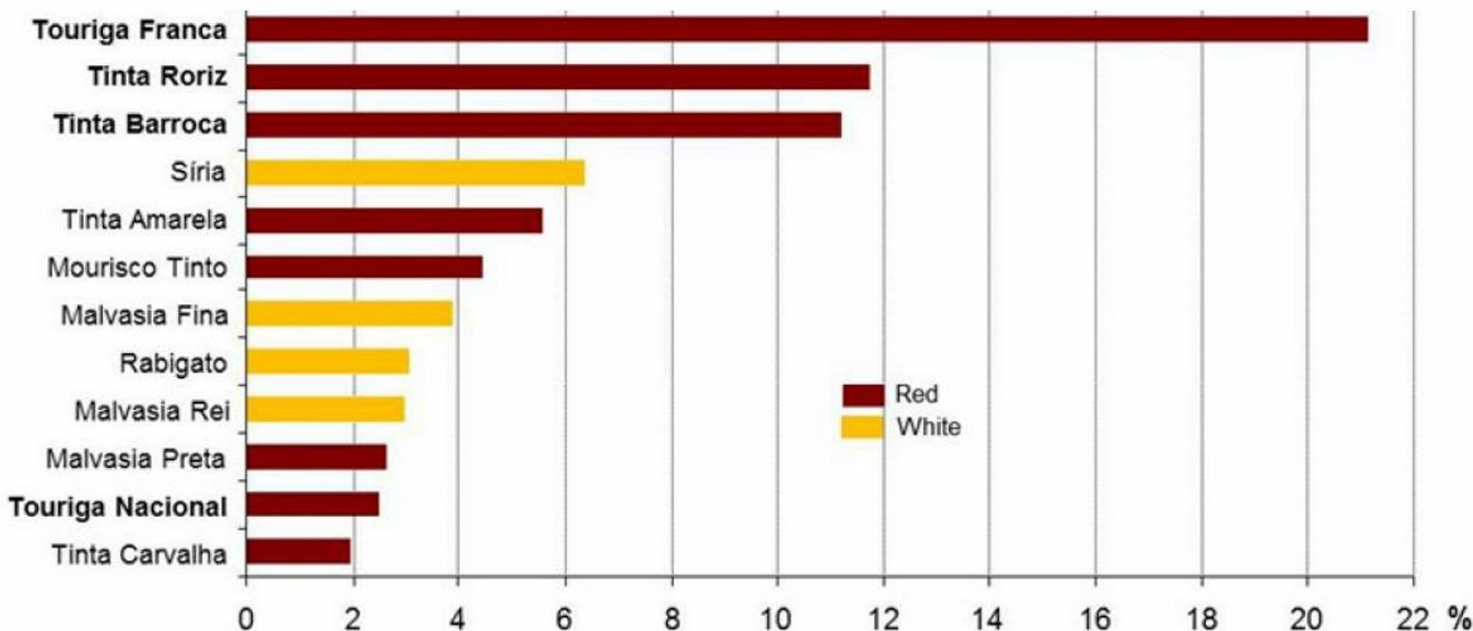
Muscat Alexandrie

Voor Wit

In Maury en Banyuls hebben

Grenache Blanc/Gris en

Macabeo hoofdtoon



AGENDA

Welke streken ?

Natuurlijke factoren

Vinificatie & opvoeding

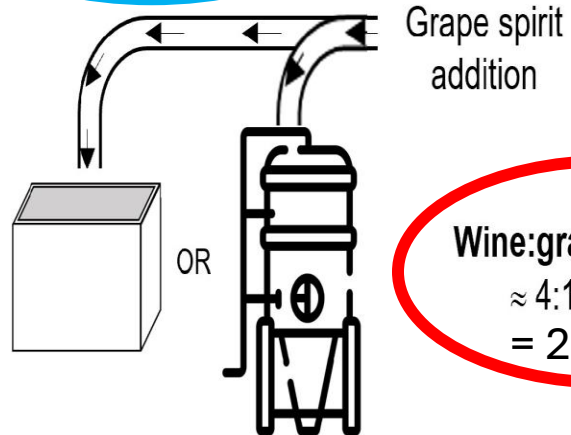
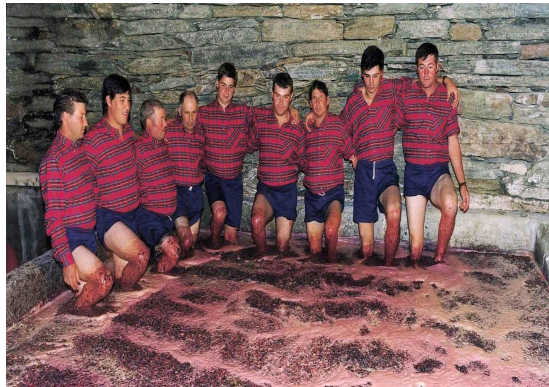
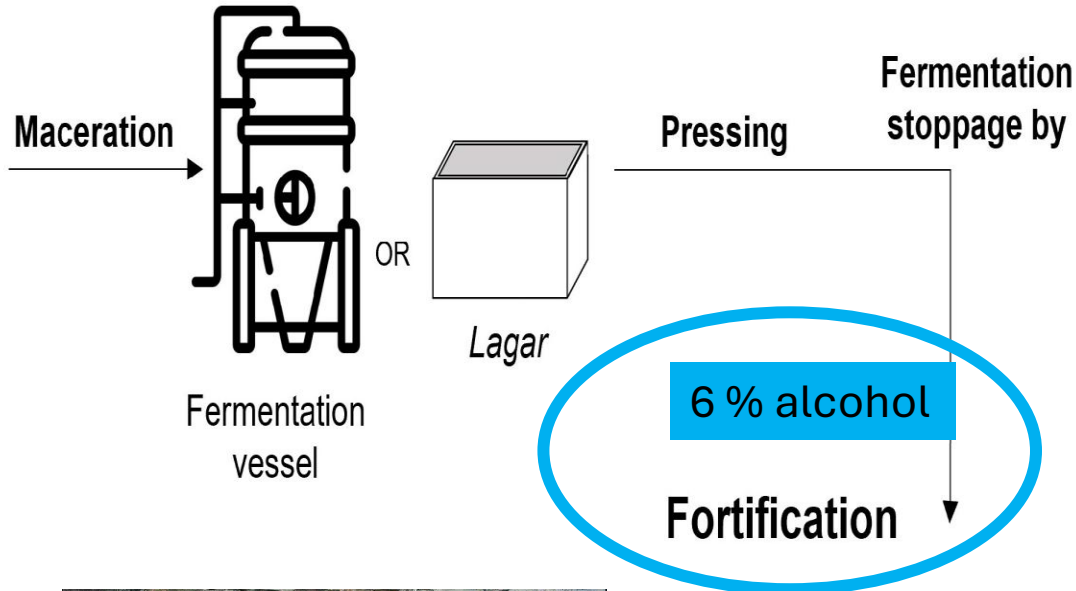
Tasting



PORT **VERSTERKING**

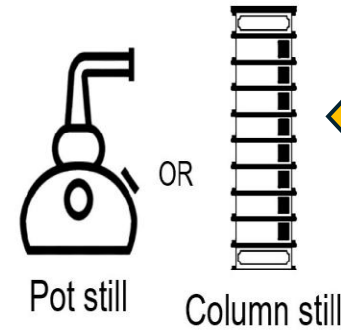
Fermentation

Korte maceratie ($\leq 48\text{h}$)



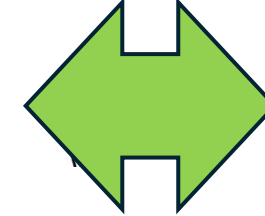
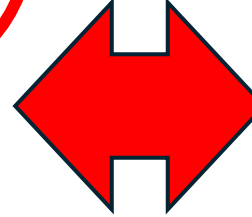
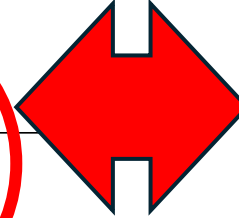
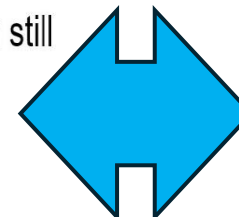
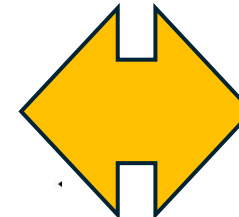
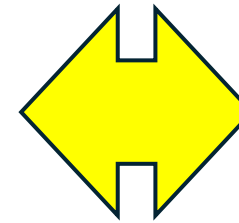
19-22 % Final Alcohol 80-120 g Residual Sugar

Distillation



Grape spirit
77% (v/v)
ethanol

Wine:grape spirit
 $\approx 4:1$ (v/v)
 $= 20\%$



VIN DOUX NATUREL

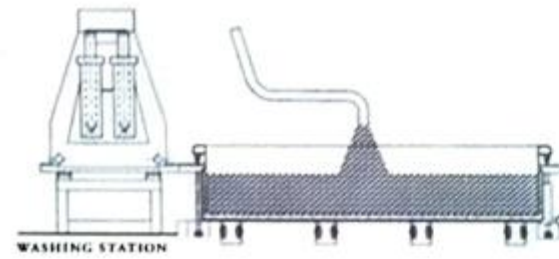
Langere maceratie en meer toepassing van mutage sur grains

5-8 % alcohol

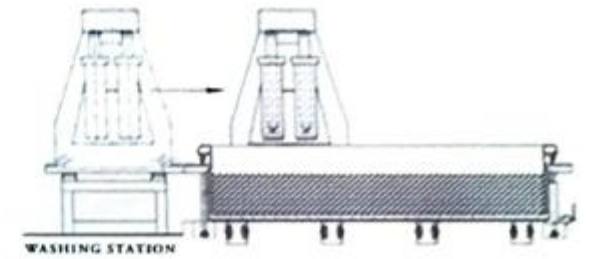
96% Neutral Spirit

Wine:grape spirit
5% -10%

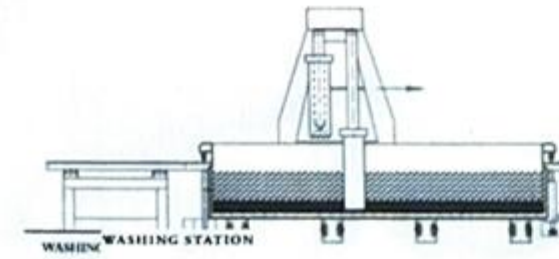
15 % Alc 80-100 g RS
(75-130 g)



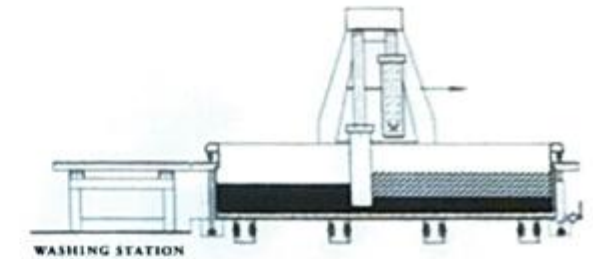
1. LAGAR THE FILLING



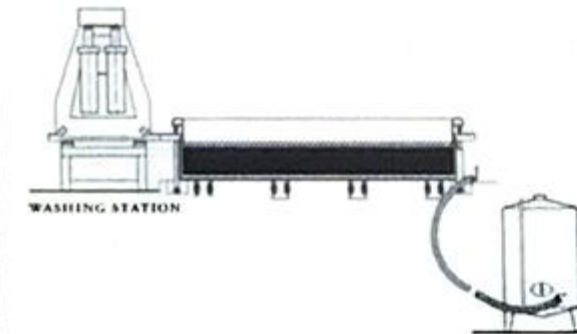
2. FEET MOVE INTO THE LAGAR



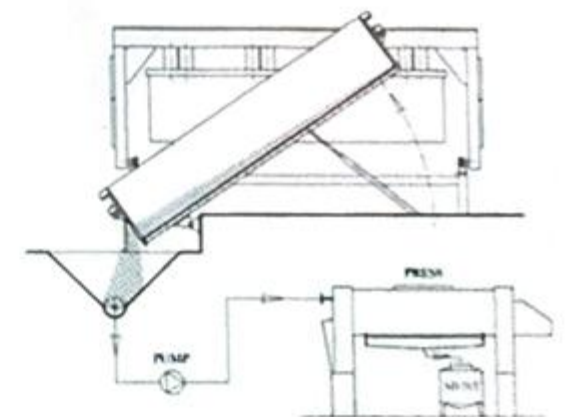
3. MECHANICAL FEET TREAD THE LAGAR



4. MECHANICAL FEET SUBMERGE THE CAP



5. RUNNING OFF THE MUST



6. EMPTYING THE SKINS

OPVOEDING

PORT

VIN DOUX
NATUREL



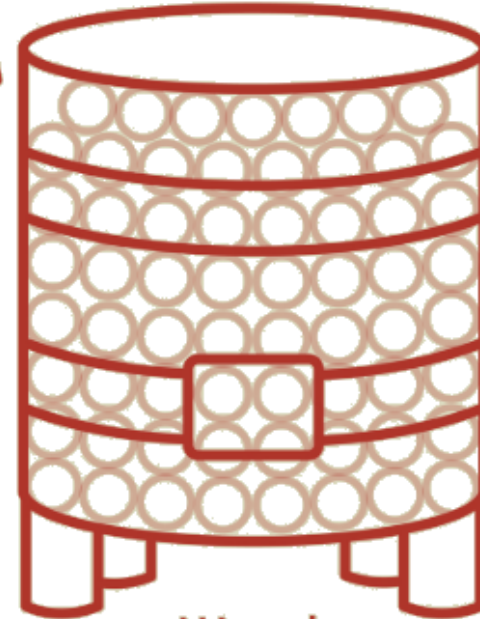
1 Pipe = 550L



+ Wood
- Wine
=> Oxidation

small casks
↓
faster oxidation

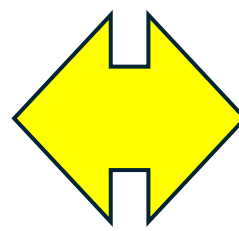
Tawny



- Wood
+ Wine
=< Oxidation

big oak vats
↓
slower oxidation

Ruby



Reductive

Tank of Houten vat met
bijvulling, gedurende
beperkte periode.

Oxidative

Tank of Houten
vat **zonder**
bijvulling,
gedurende
lange periode,



VINS DOUX NATURELS ROUSSILLON TERMINOLOGIE STIJLEN

REDUCTIEF

OXIDATIEF

W
I
T

Ambré

min 30m
opvoeding

Tuilé

min 30m
opvoeding

Hors D'Age

min 60m
opvoeding

Rancio

Maderised

Soms gebruik van

Solera

Bonbonnes



Grenat

(Maury)

Rimage

(Banyuls)
6-12m
opvoeding

Rimage Tardive

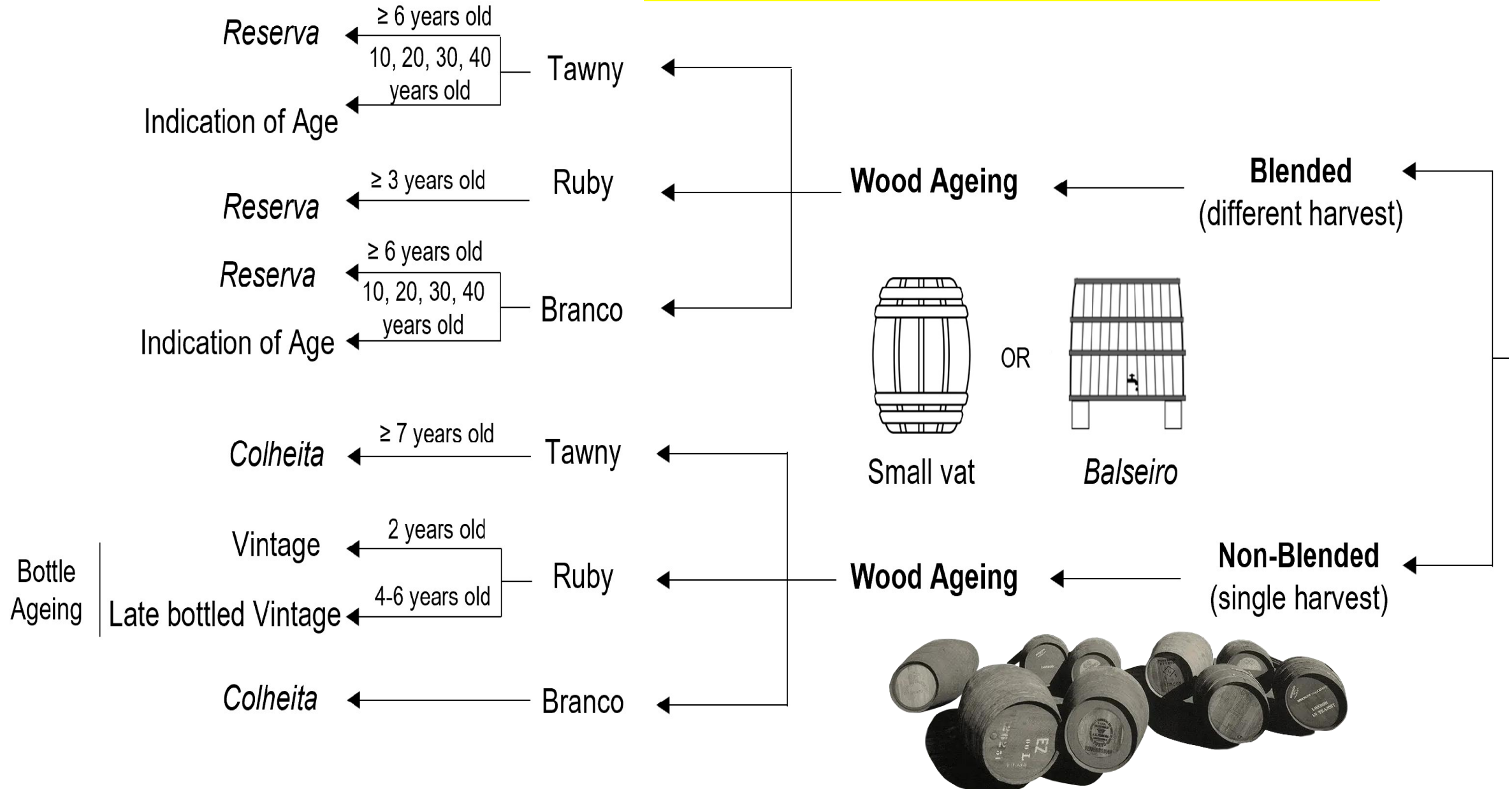
(Banyuls)
12-36m opvoeding
Mutage sur grains
verplicht

Botteling
binnen
het jaar

R
O
O
D

R
O
S
E

PORT TERMINOLOGIE STIJLEN



PORT

THE ART OF BLENDING

The **Blending** of wines is part of the natural tradition of balancing wines:

- _ blending from different years
- _ blending from different aged wines
- _ blending from different Quintas
- _ blending from different plots within a estate
- _ blending from different wood storage containers

Main goal – create consistency and maintain the “House” style



AGENDA

Welke streken ?

Natuurlijke factoren

Vinificatie & opvoeding

Tasting







Flight 1 : Wit VDN versus Port





MAURY **BLANC** ET AMBRÉ

Grenache Gris

Grenache Blanc

Macabeu

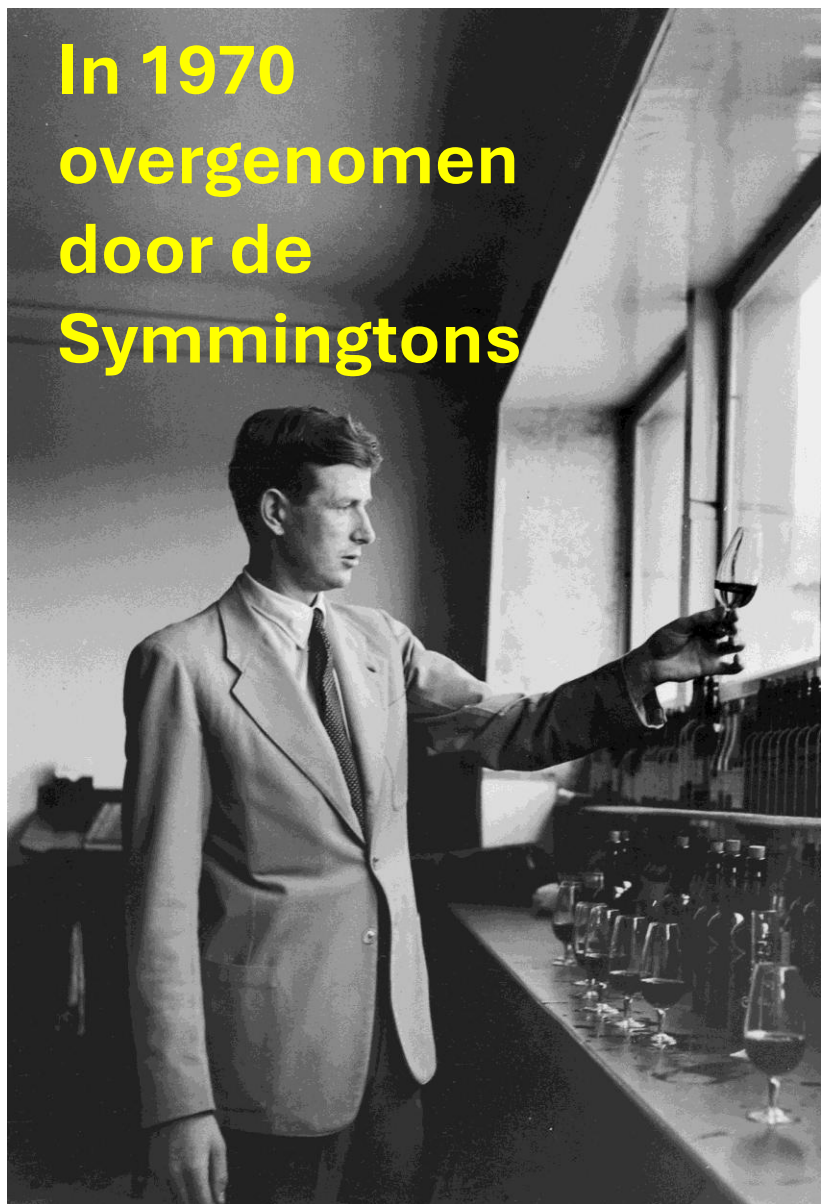
Muscat 20% max

12 h in
Fenouillèdes,
rondom het dorp
Maury.

Jérôme Collas, ingénieur
agronome et oenologue



In 1970
overgenomen
door de
Symingtons



W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT





Standard

Different sugar levels
Traditional vs modern style

Extra-dry 17,5 - 40 g/l	Dry 40– 65 g/l	Medium-sweet 65 – 85 g/l	Sweet 85– 130 g/l	Extra-sweet Lágrima > 130 g/l
----------------------------	-------------------	-----------------------------	----------------------	-------------------------------------

White Light Dry – 17,5 – 65 g/L
TAV – 16,5 %v/v

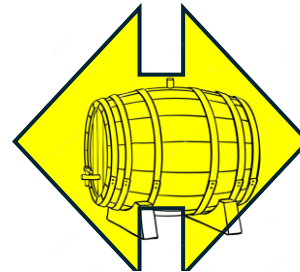
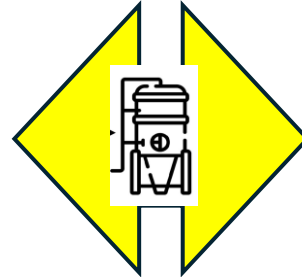
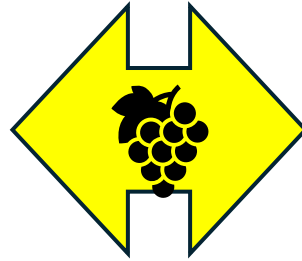


100 % Macabeo

Inox cuves

4 m
Barriques 5j

15,5 %
92g



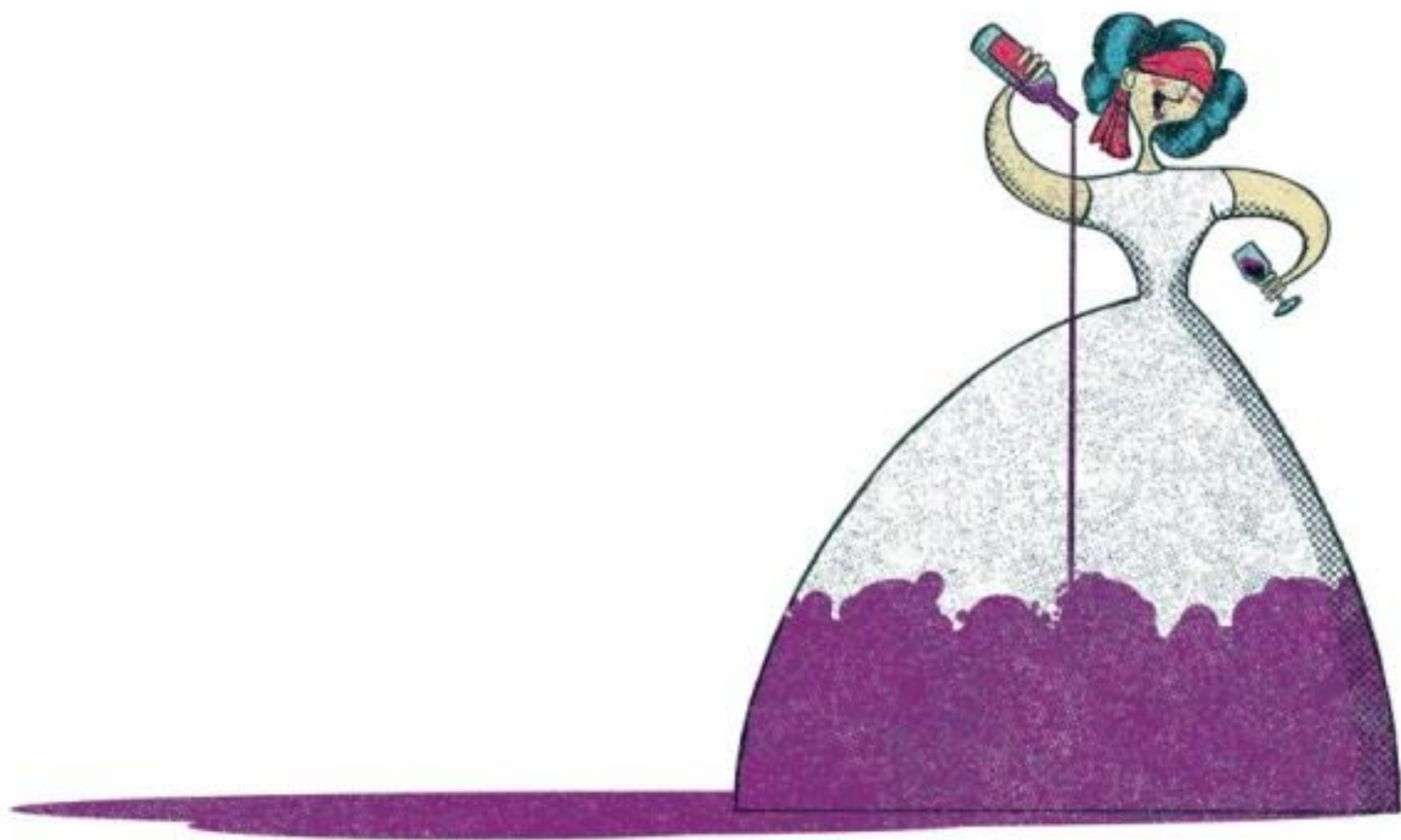
Malvasia Fina
Moscatel Galego.

inox

3m

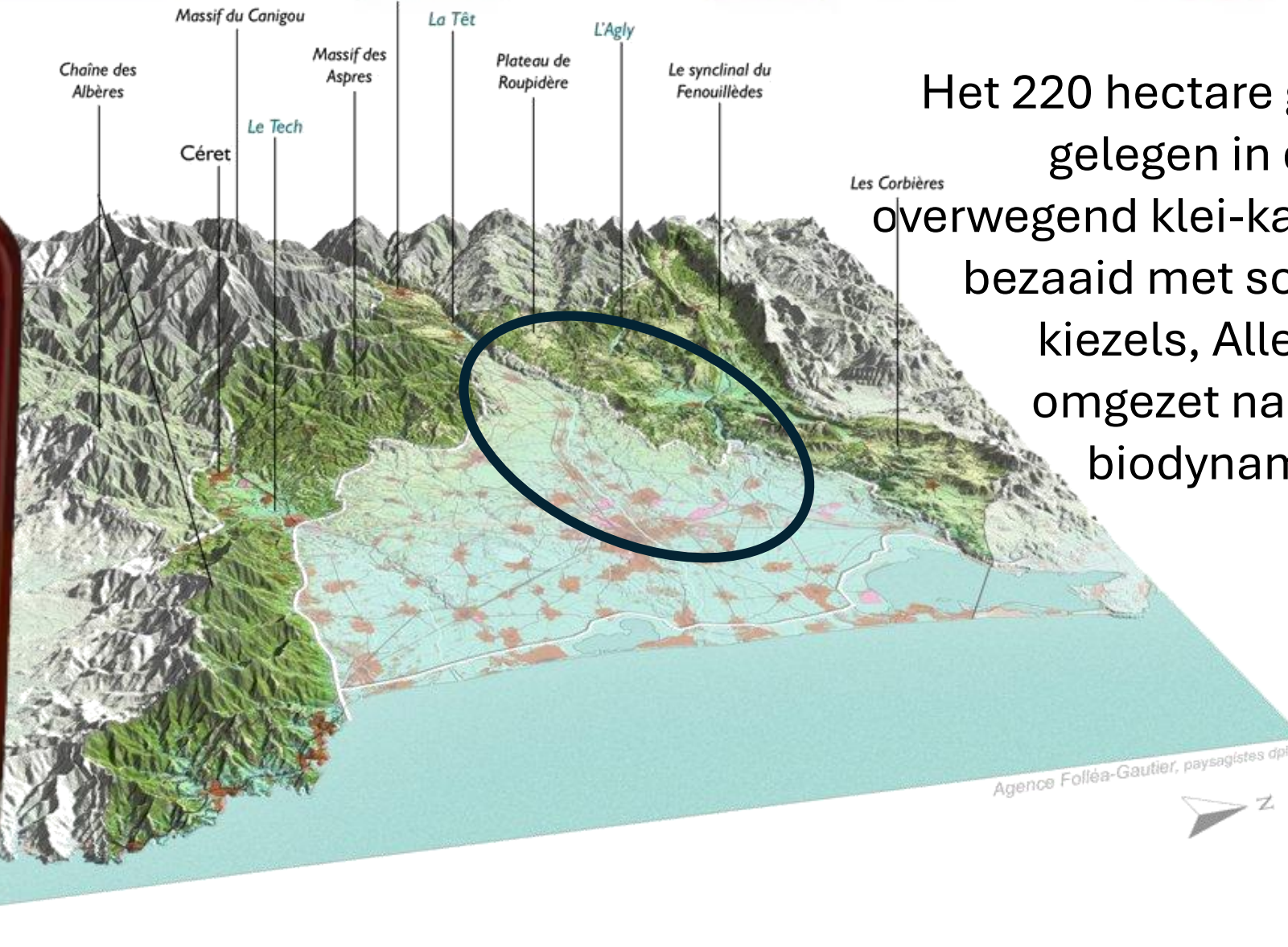
19 %
65g-85g





Flight 2 : Muscat met leeftijd





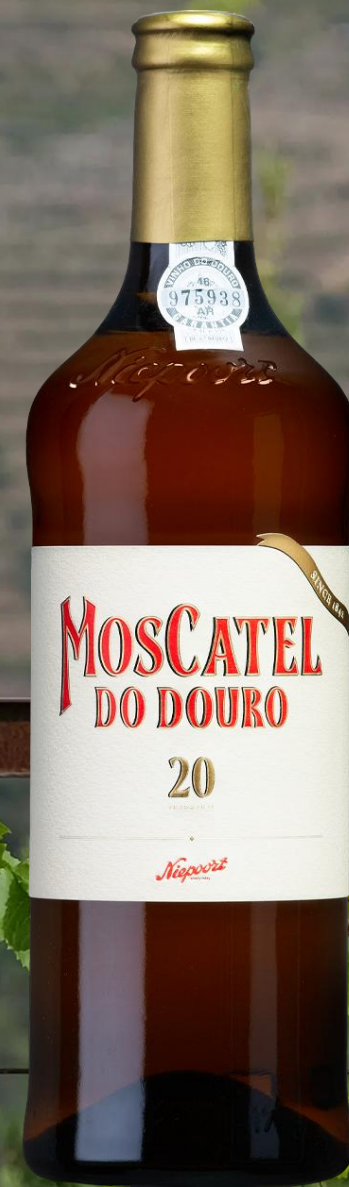
Het 220 hectare grote landgoed is gelegen in de Agly-vallei. De overwegend klei-kalksteenbodem is bezaaid met schistgesteente en kiezels, Alle wijngaarden zijn omgezet naar biologische en biodynamische wijnbouw.



**Zoon
Daniel
wijnmaker
sinds 2021**

**Dirk Niepoort
5° Generatie
Sinds 1842**

**Pas vanaf 1980 eigen
wijngaarden en in rond
Pinhao Valleï 50ha
A gekwalificeerd**



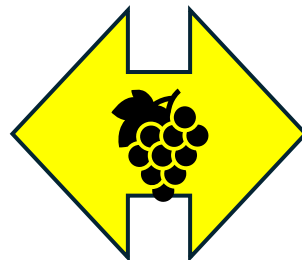


De Muscat druif wordt in wijngaarden gespreid over de volledige Douro geteeld. Er is evenwel een concentratie op de planalto van Favaia. Die Niepoort Moscatel komt van druiven buiten de Favaia subzone.



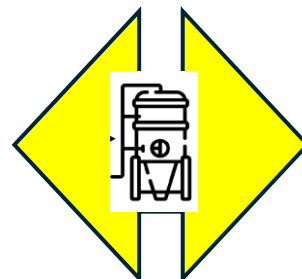


Muscat d'Alexandrie en
Muscat Petits Grains



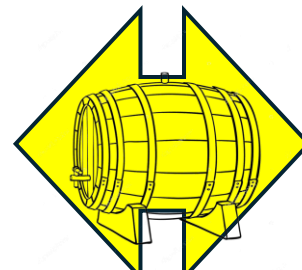
Moscatel
= Muscat d'Alexandrie

Mutage sur
grains



Lagar

20 jaar
Mix Foudres
Dame Jeanne



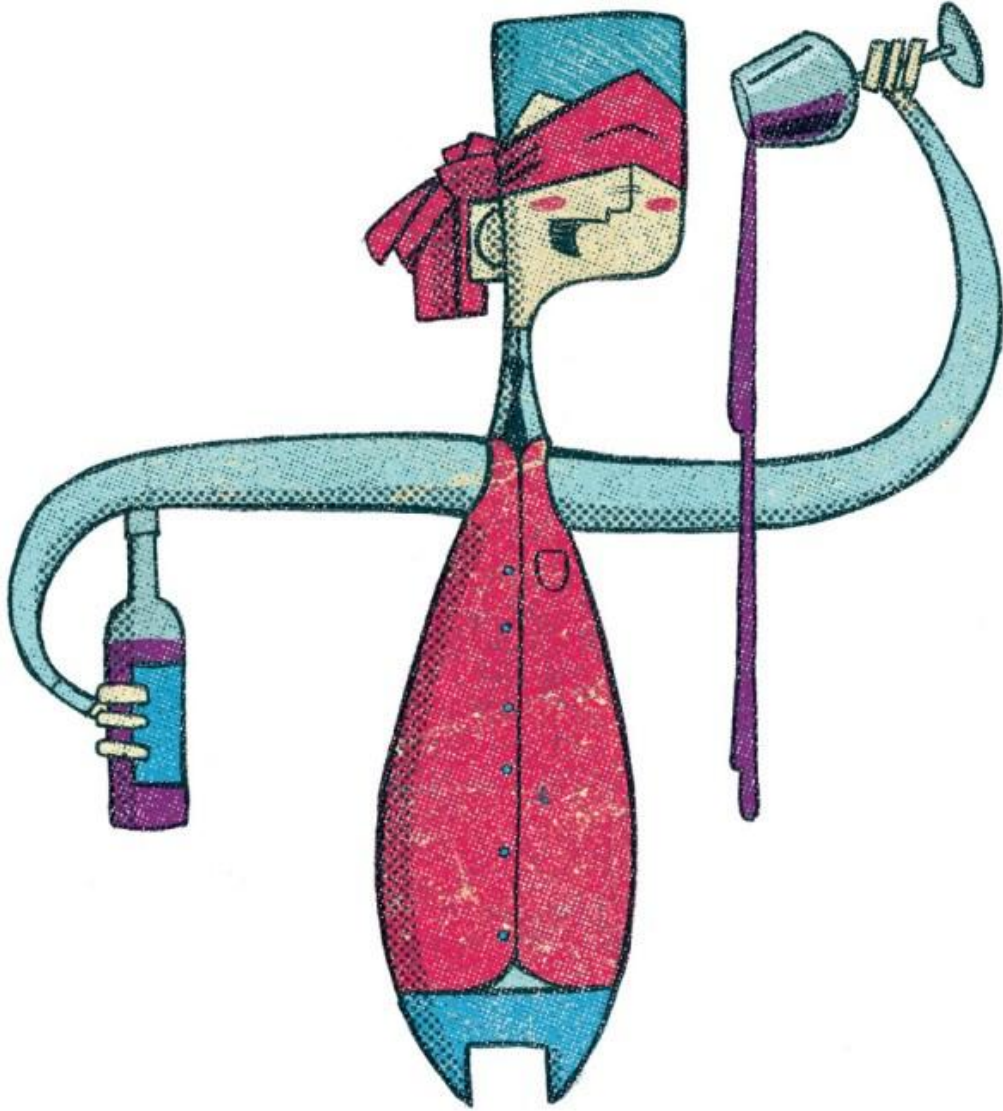
20 jaar
Mix Pipes (500l)
en nieuwe
barriques

15,5 %
100-110 g

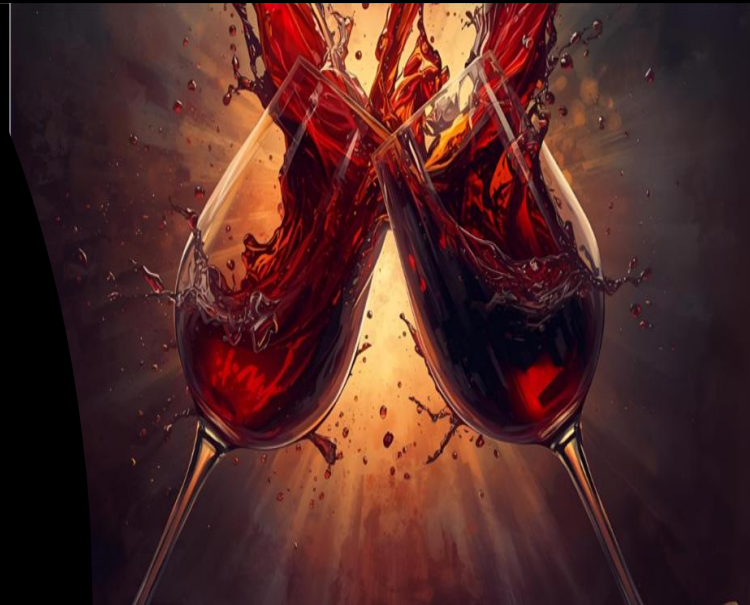


19,9 %
190 g





Flight 3 : Grenat versus Ruby





REDUCTIEF

Grenat

(Maury)

R
O
O
D

Rimage

(Banyuls)

6-12m

opvoeding

Rimage Tardive

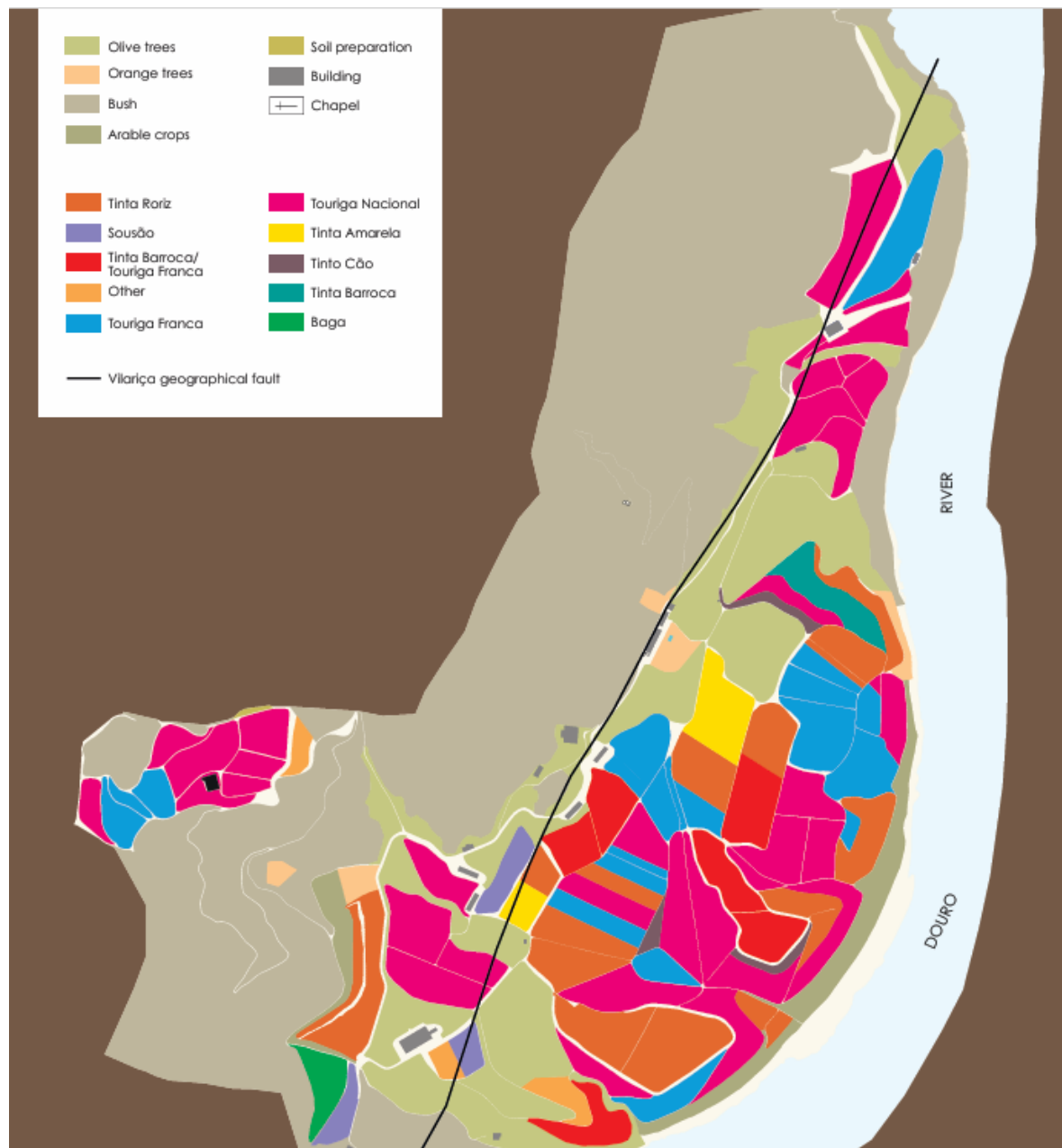
(Banyuls)

12-36m opvoeding

***Mutage sur grains
verplicht***

Touriga Nacional 40%	Tinta Barroca 5%
Touriga Franca 20%	Tinto Cão 2%
Tinta Roriz 25%	Sousão 2%
Tinta Amarela 5%	Others 1%

Voorbeeld van vernieuwde aanplant
weg van traditionele field blend





SCHIST



GRANITE



ALLUVIAL



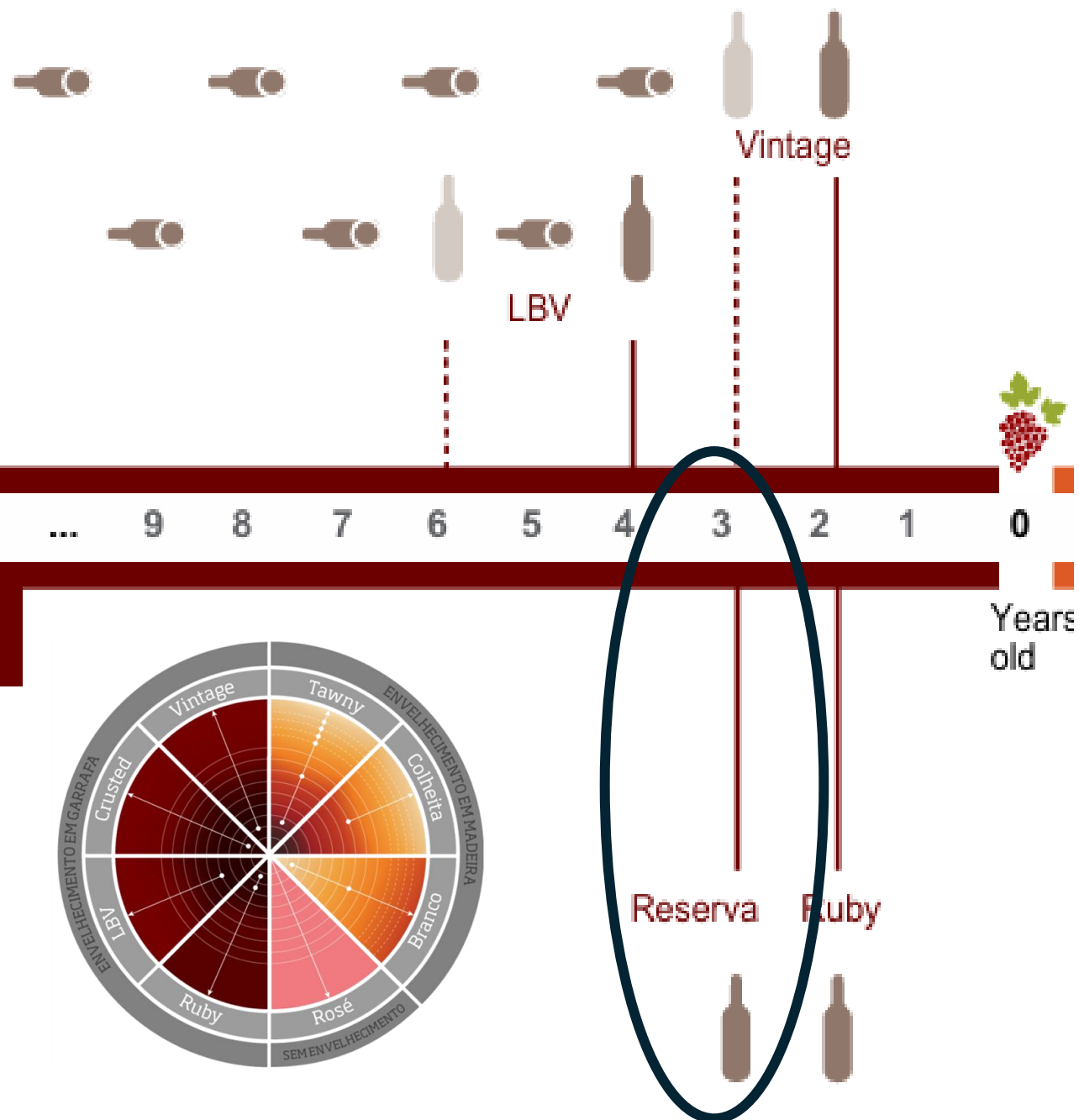


Wines from one
harvest only

Ruby

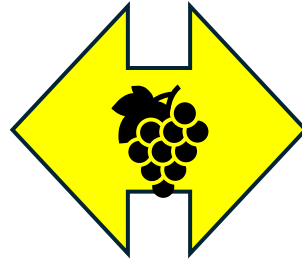
Ageing in bottle

Blends Wines of
various years



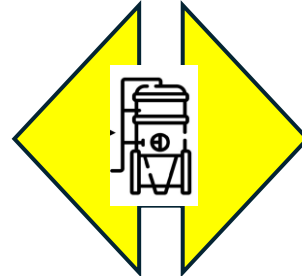


100% Grenache noir



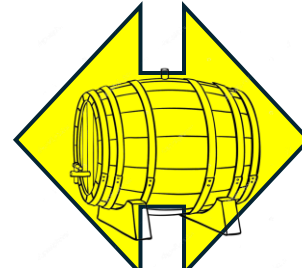
Klassieke blend met
voornamelijk Touriga
Nacional

Ontsteeld
Vergisting op
28°C



Lagares

5m 50% 500l
houten vaten,
50% cuve
béton



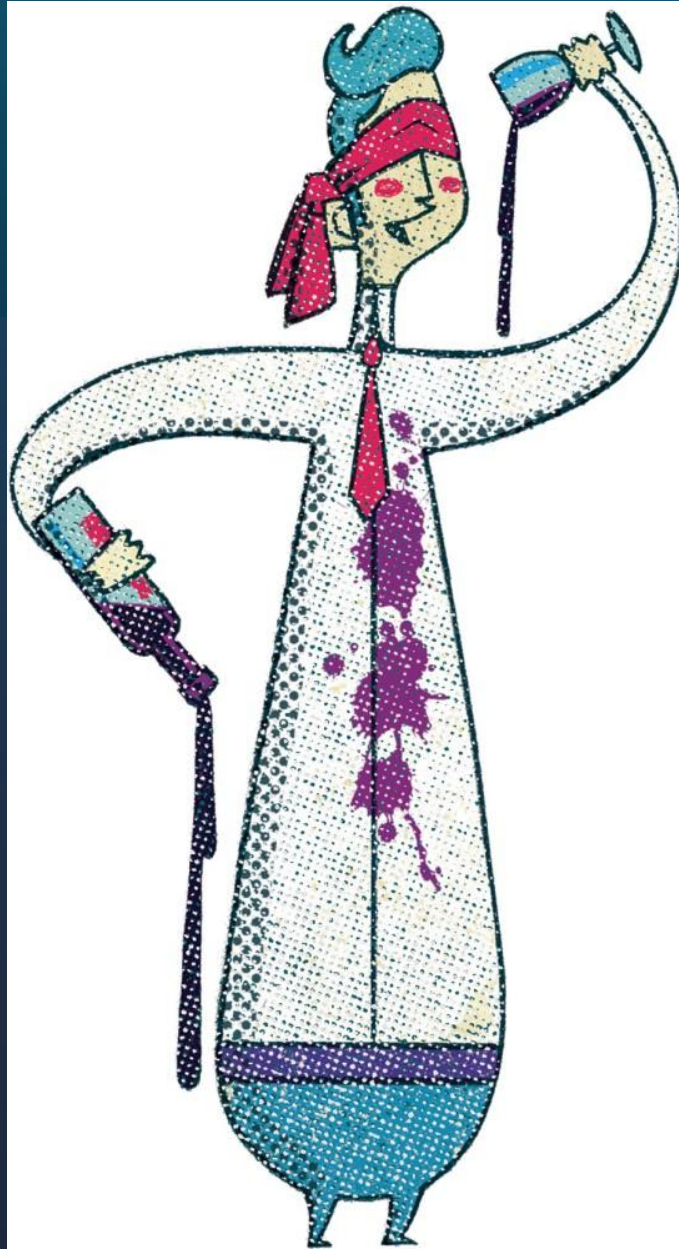
Grote houten
vaten

17,0 %
90 g

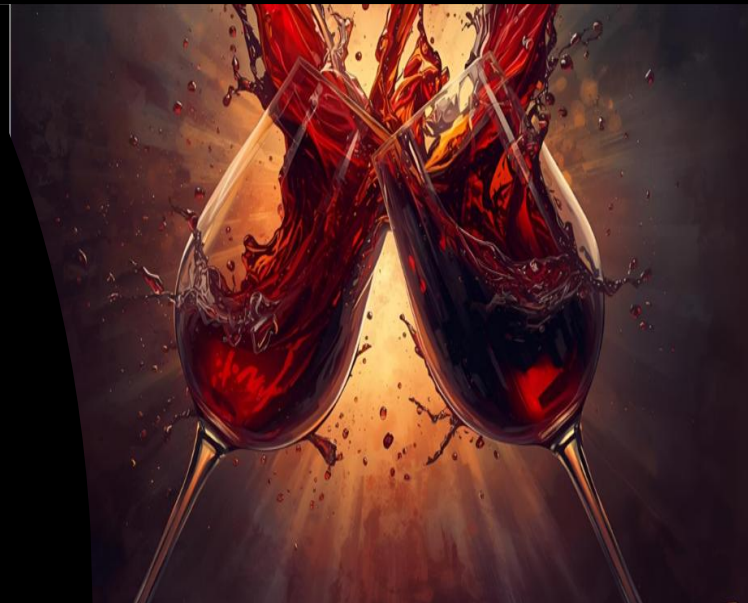


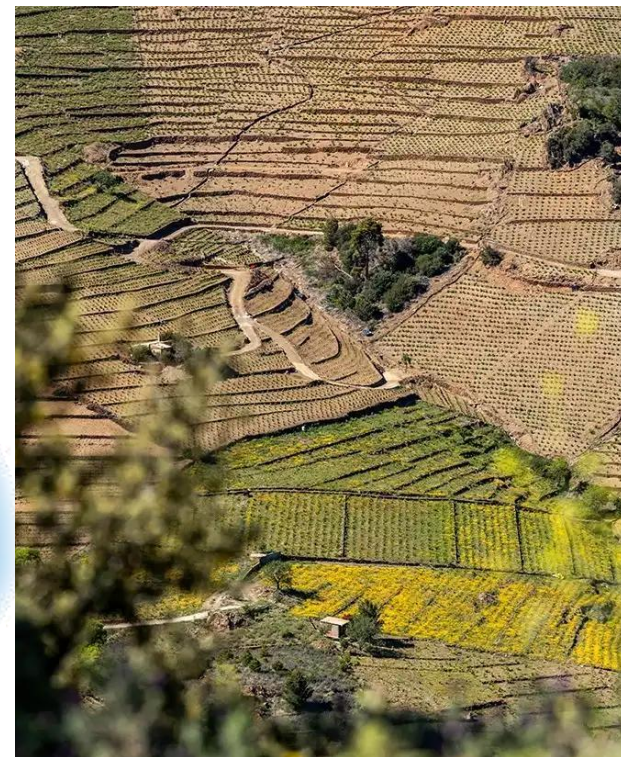
20,0 %
80-100 g





Flight 4 : Rimage Tardive versus Late Bottled Vintage





AR
ABBEROUS
 Vins de Banyuls et Collioure

REDUCTIEF

**R
O
O
D**

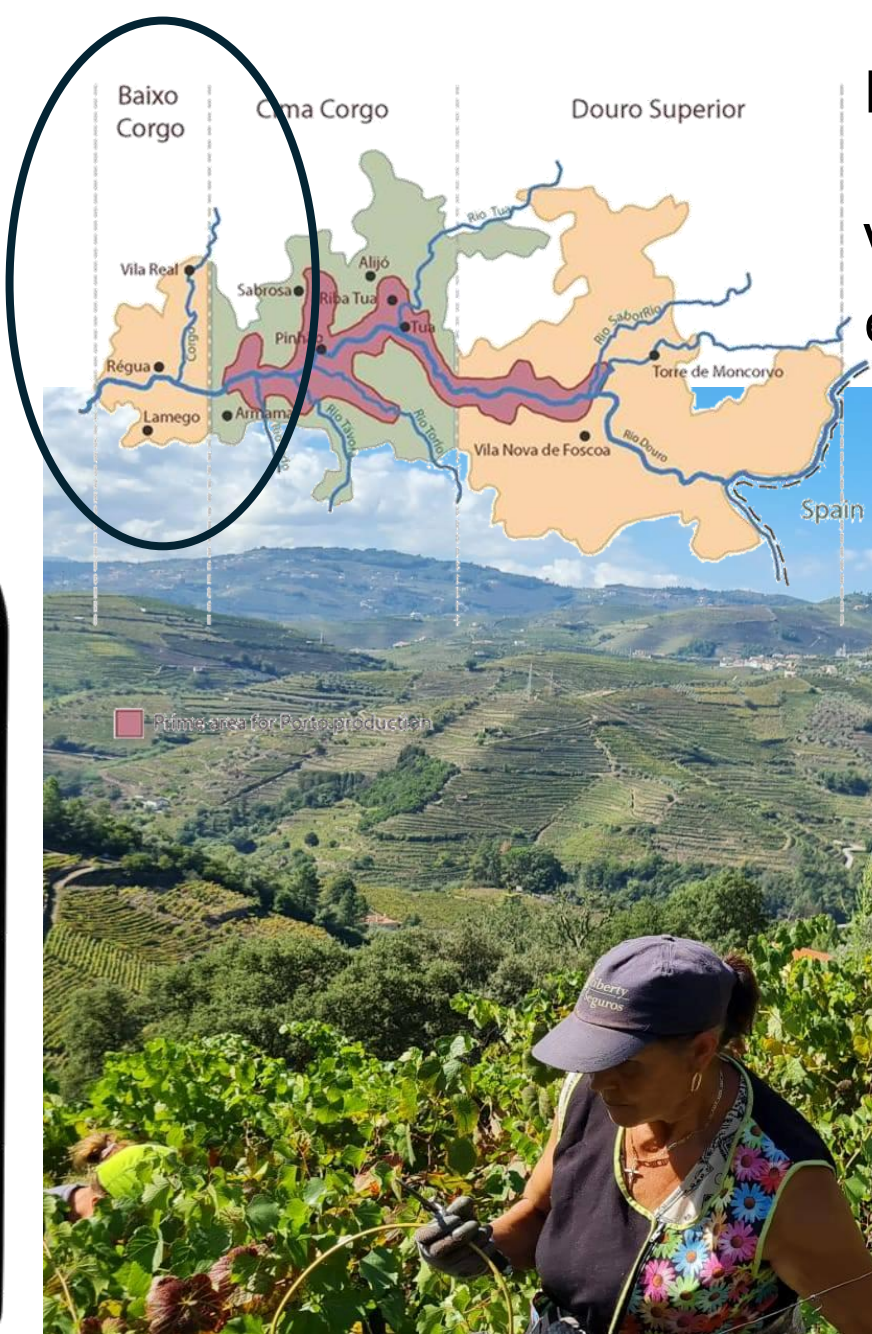
Grenat
 (Maury)

Rimage
 (Banyuls)
 6-12m
 opvoeding

Rimage Tardive
 (Banyuls)
 12-36m opvoeding
Mutage sur grains
verplicht







Ruim 100 ha verdeeld over 7 quinta's

Vroeger leverancier in bulk nu eigen brand en eigenaar van verschillende quinta's

Domingos
Alves de
Sousa



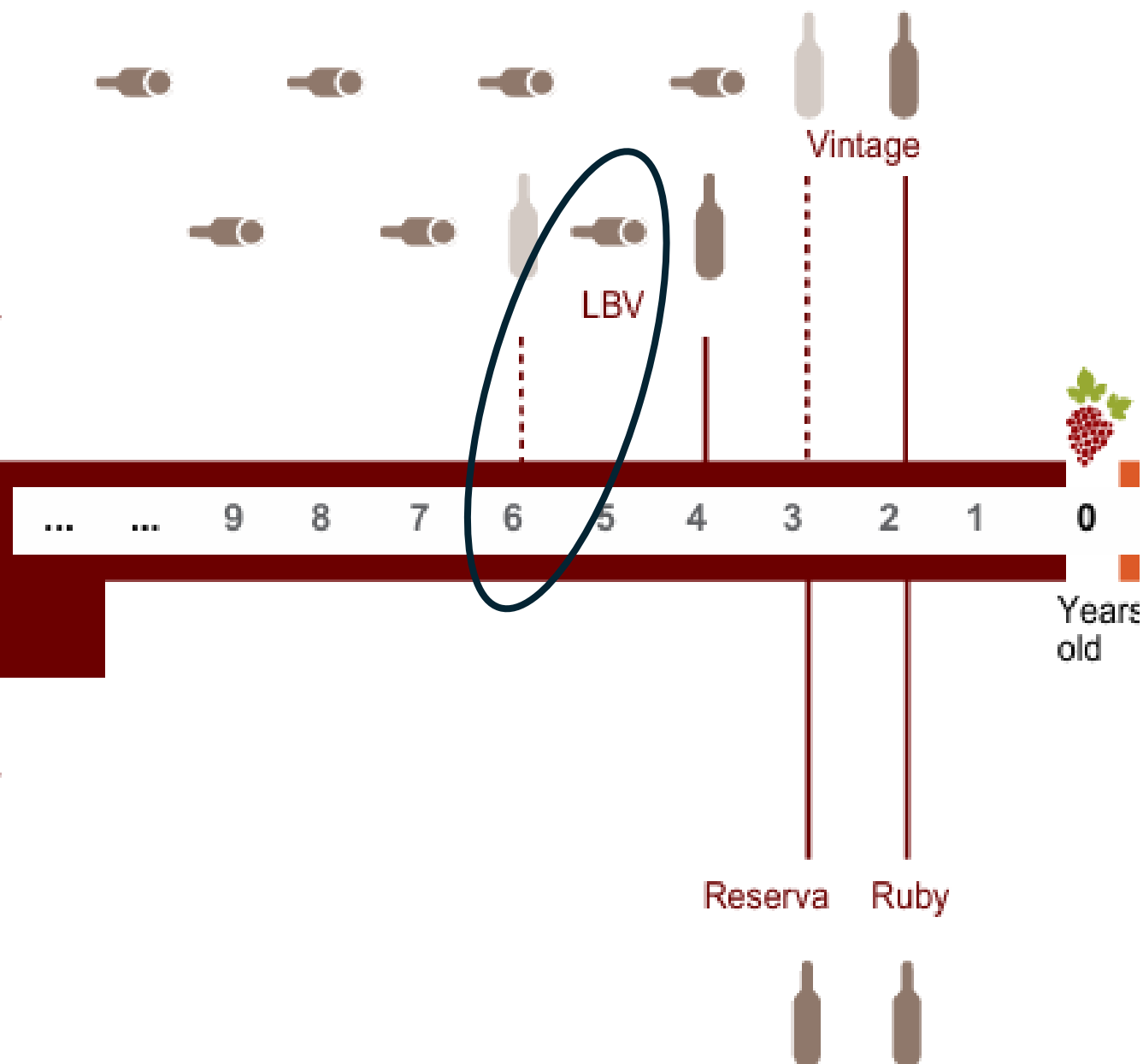
Wines from one
harvest only



Ruby

Ageing in bottle

Blends Wines of
various years



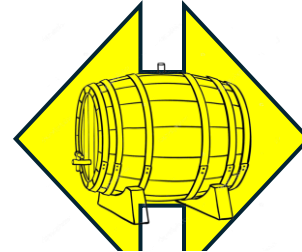
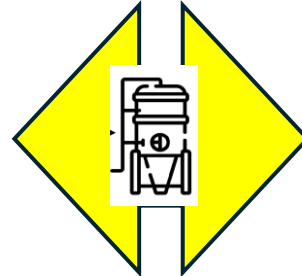
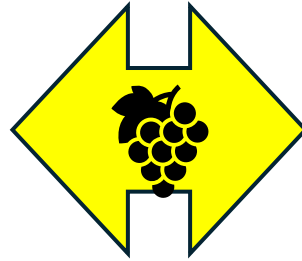


100% Grenache
Noir

Mutage sur
grains
21 d maceratie

12m
Eiken barrique
(1j-2j)
100% Ouillées

16,8 %
121,6 g



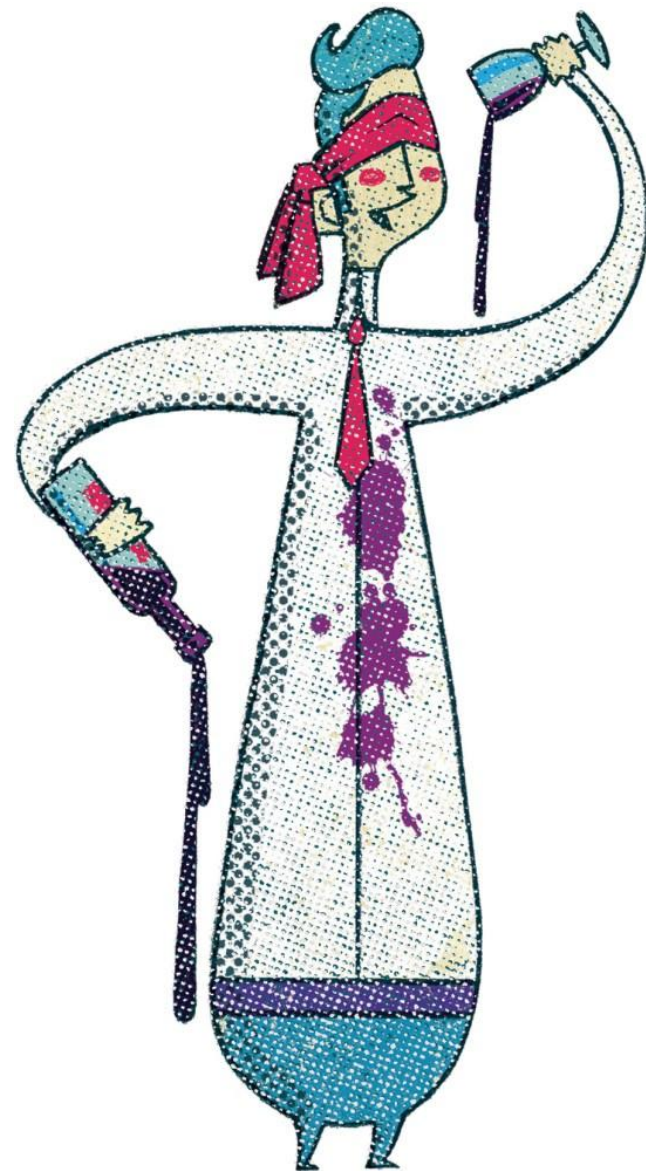
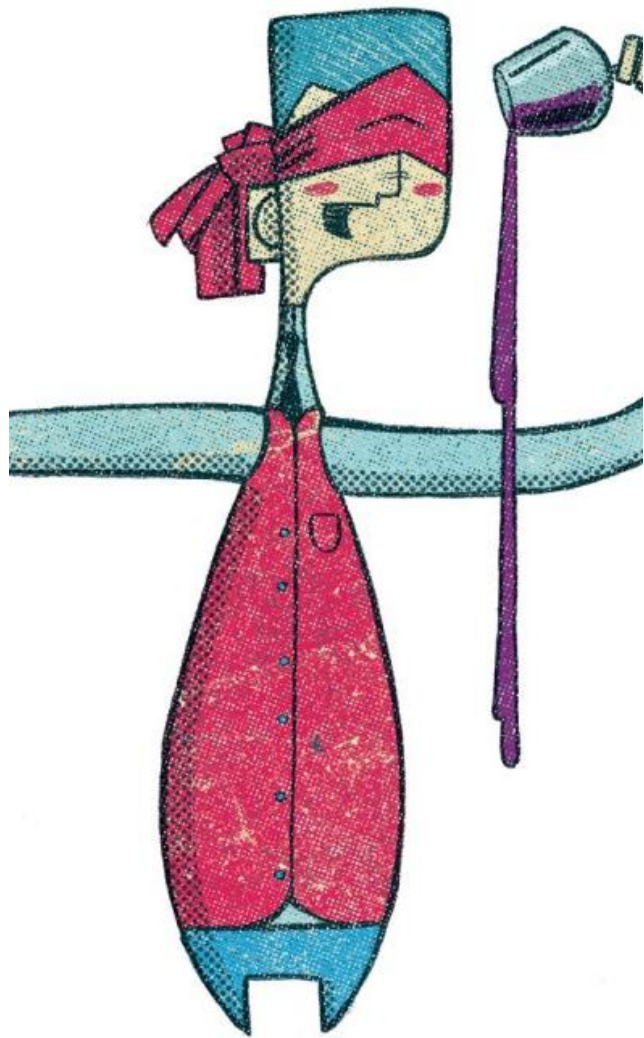
Touriga franca,
Touriga nacional,
Tinto cão, Tinta roriz

Mechanische
Micro-Lagar
Fermentatie 17°C

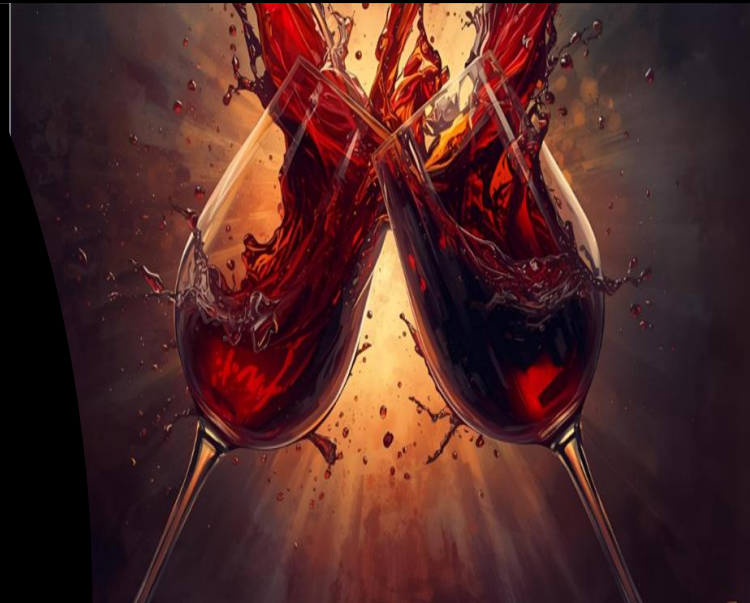
4 jaar
Old casks en
stainless steel

19,5 %
107 g



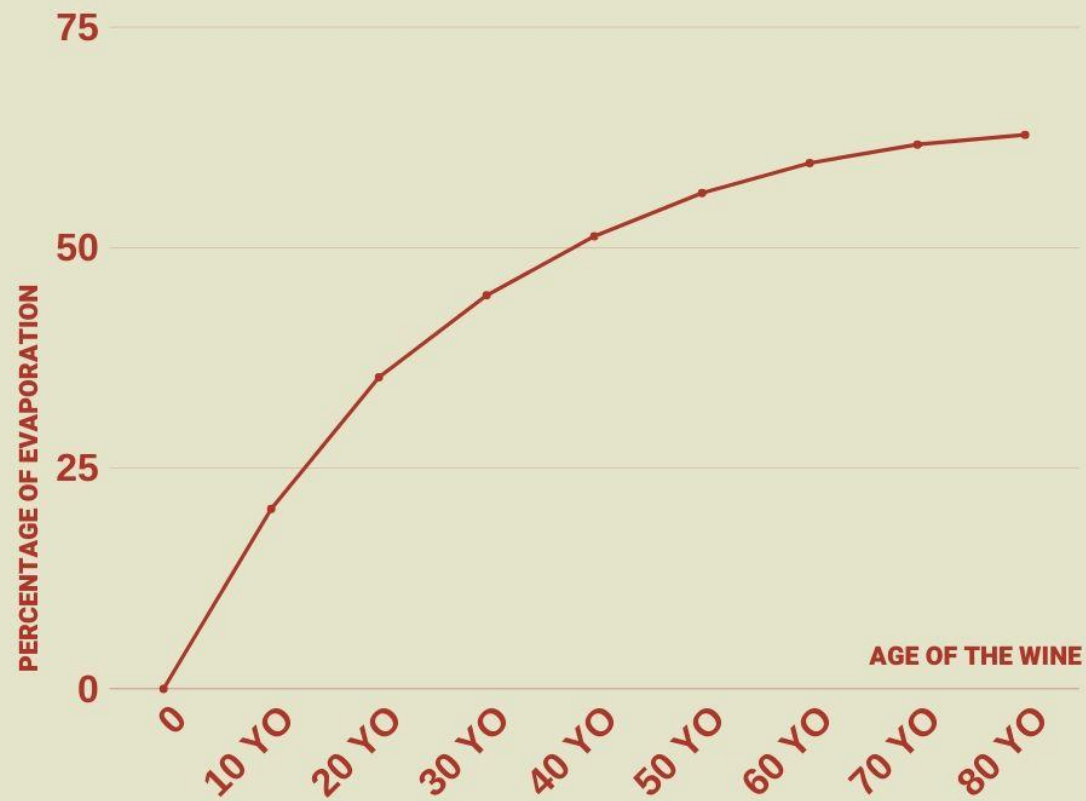


Flight 5 : Oxidative 10 jaar



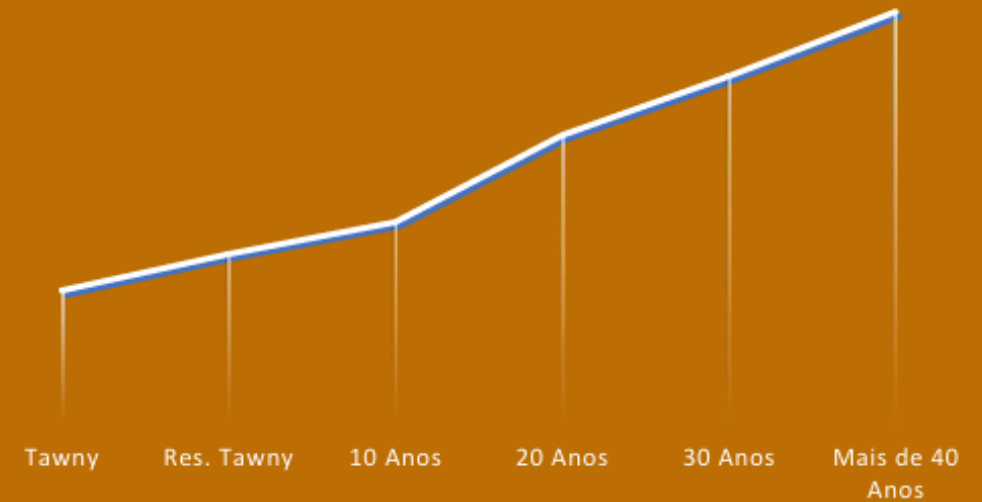
WHERE HAS ALL THE PORT GONE?

EVAPORATION OF TAWNY PORT IN RELATION TO THE ORIGINAL VOLUME

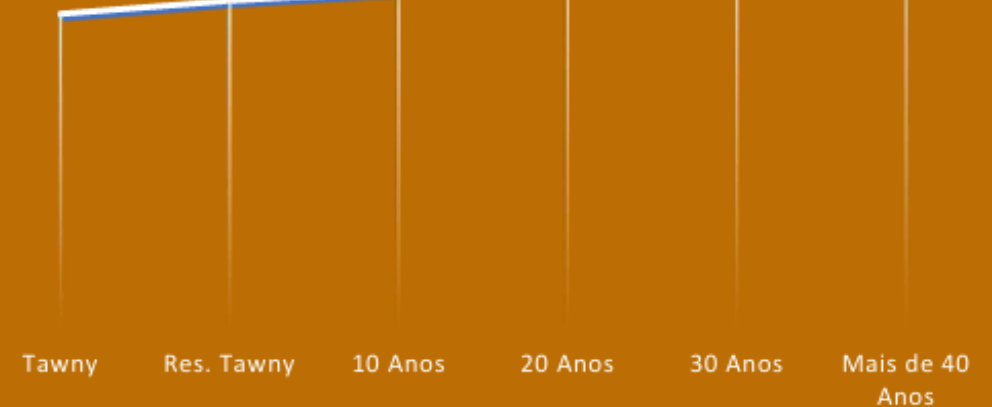


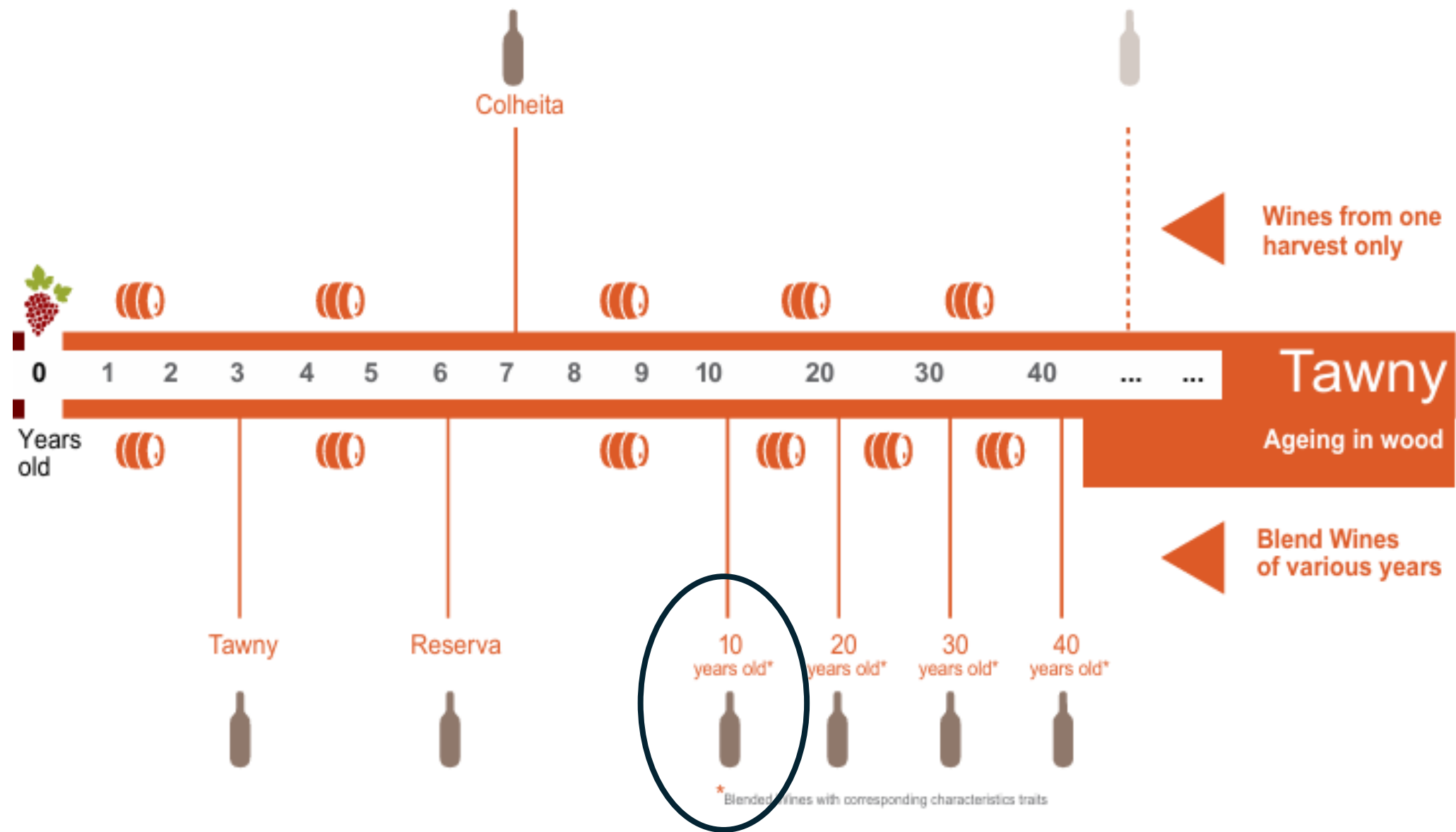
SCHOOL OF PORT

VOLATILE ACIDITY (G/L)



SUIKERS (G/L)









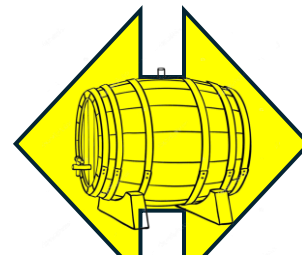
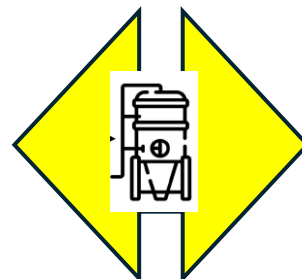
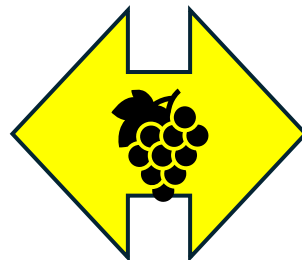
90% Grenache noir,
5% Maccabeu,
5% Carignan

Mutage sur
grains
30 d

10 jaar =
1 j Bonbonnes
9 j Foudres 350hl



16,5 %
106 g



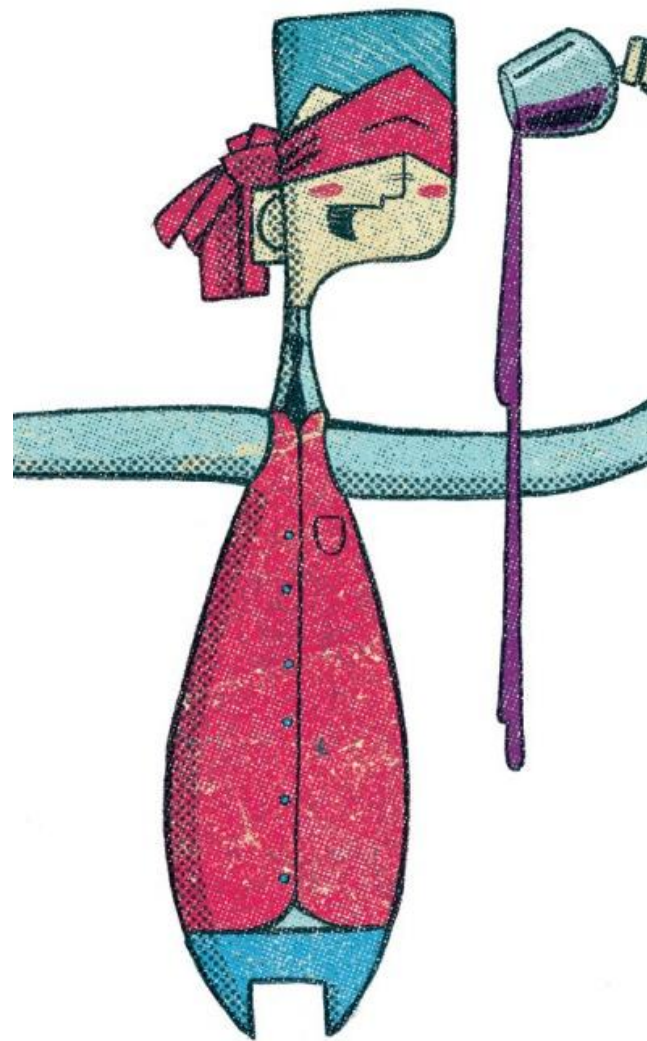
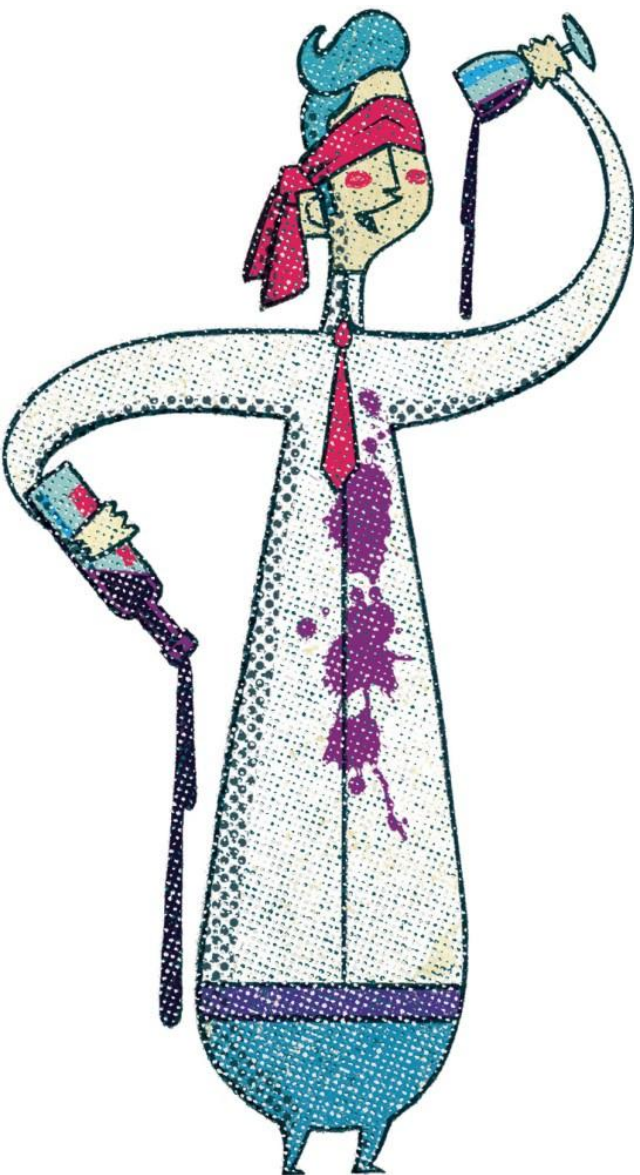
Blend van de
typische rassen met
dominantie van
Touriga Nacional.

Open
fermenters

10 jaar
Small vats

19,5 %
80-100 g

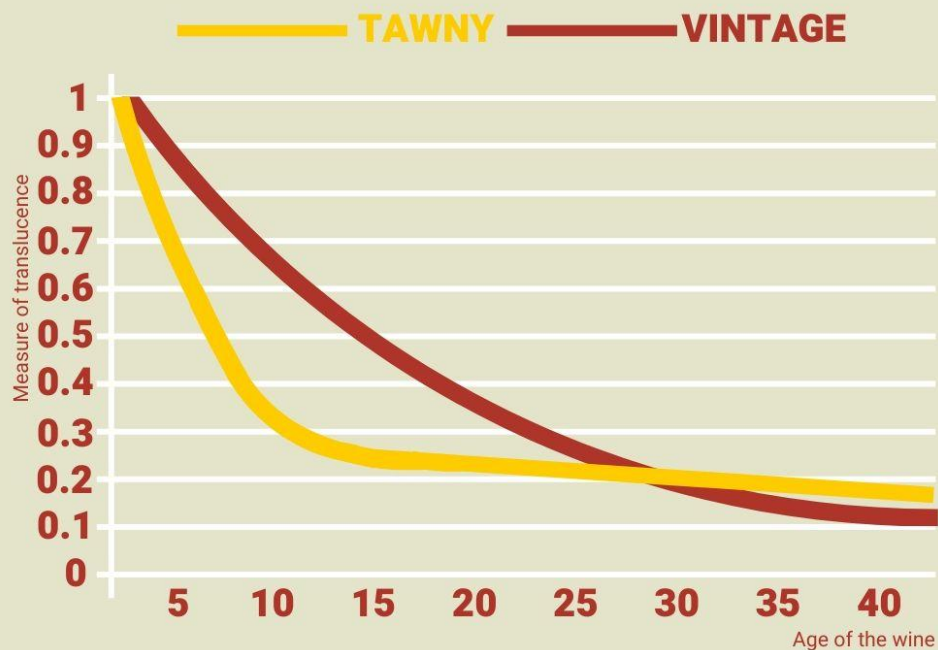




Flight 6 : 20 jaar terug



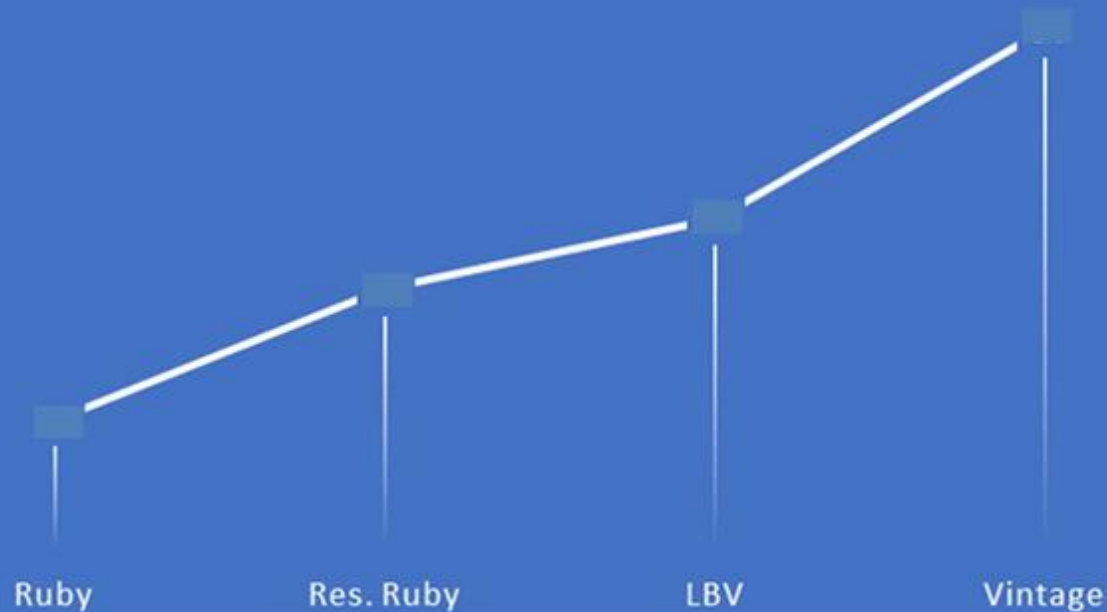
HOW DOES OPACITY EVOLVE IN AGED PORTS?



SCHOOL OF PORT

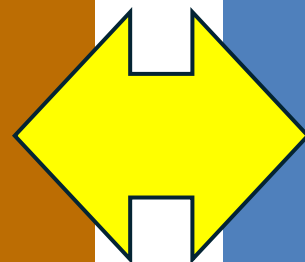
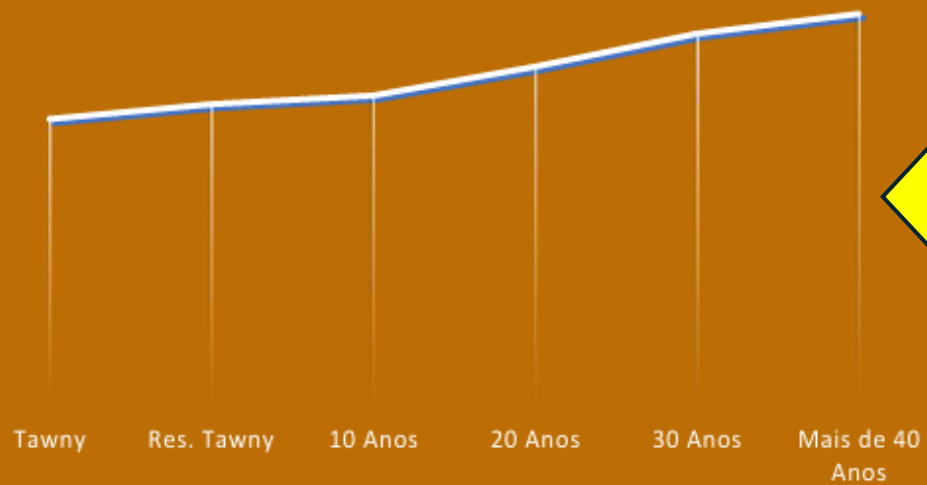
Opacity = ondoorzichtigheid.

INDICE DE FOLIN-CIOCALTEU

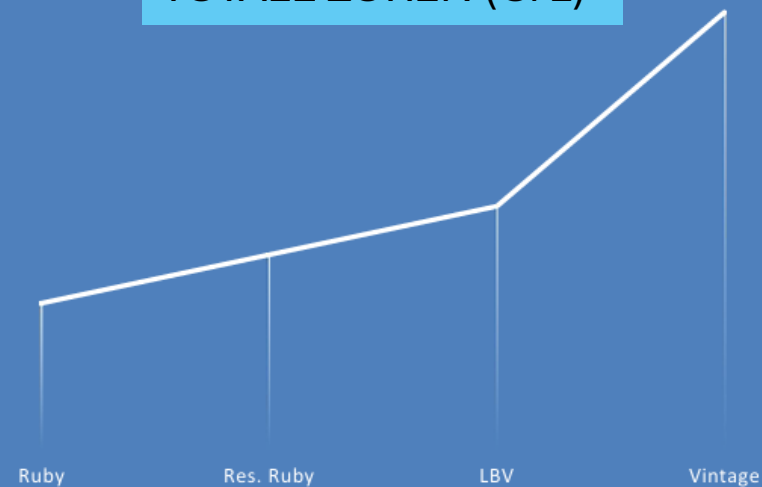


De Folin-Ciocalteu-index is een gestandaardiseerde analysemethode, die door de OIV wordt gebruikt, om het totale polyfenolgehalte (fenolische verbinding) in o.a. wijnen weer te geven.

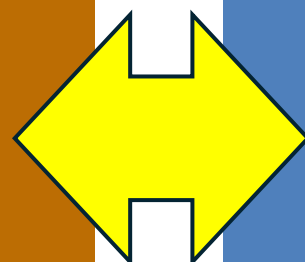
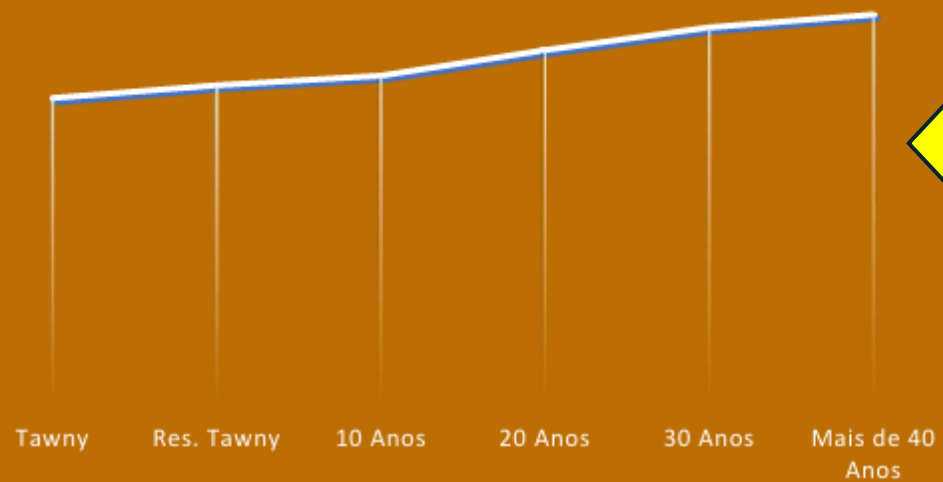
TOTALE ZUREN (G/L)



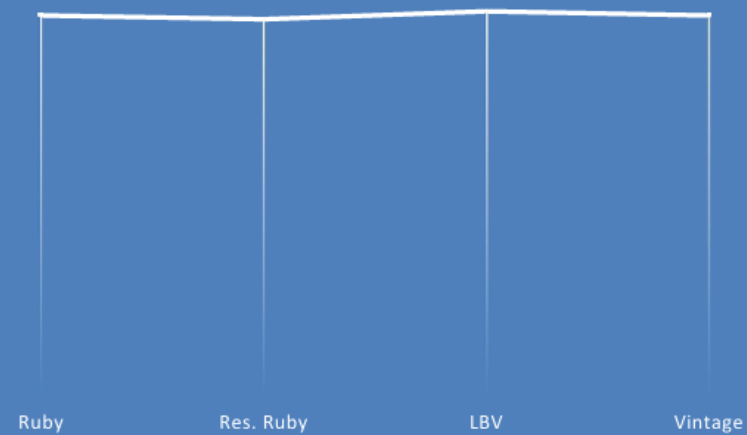
TOTALE ZUREN (G/L)



SUIKERS (G/L)



SUIKERS (G/L)





OXIDATIEF

W
I
T

Ambré

min 30m
opvoeding

R
O
O
D

Tuilé

min 30m
opvoeding

Hors D'Age

min 60m
opvoeding

Rancio

Maderised

Soms gebruik van

Solera

Bonbonnes





Quinta de Ervamoira is located in the Douro Demarcated Region, Douro Superior sub-region. It has a total area of 223 hectares ranging from 110 to 340 metres in altitude. The Quinta's vineyards are exclusively planted vertically (with no need of terraces), in fields, with native grape varieties introduced by Ramos Pinto in the 1980s: white (e.g.: Rabigato, Viosinho, Folgazão) and red (e.g.: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta da Barca).





Ontstaan in 1913,
verkocht in 2006

Nu brand van
Sogevinus, Spaanse
groep met o.a. ook
Burmeister, Calém en
Kopke (°1638) in de
portefeuille





100%
Grenache Noir

Temp 28°C

Zeer oude
Foudres

17,5 %
95 g



Tinta Amarela 25%,
Tinta Barroca 25%,
Tinta Roriz 25%,
Touriga Francesa 25%

Vaten met
constante
remontage
Temp 28-30°C

550l vaten van
Franse eik

20,0 %
xx g

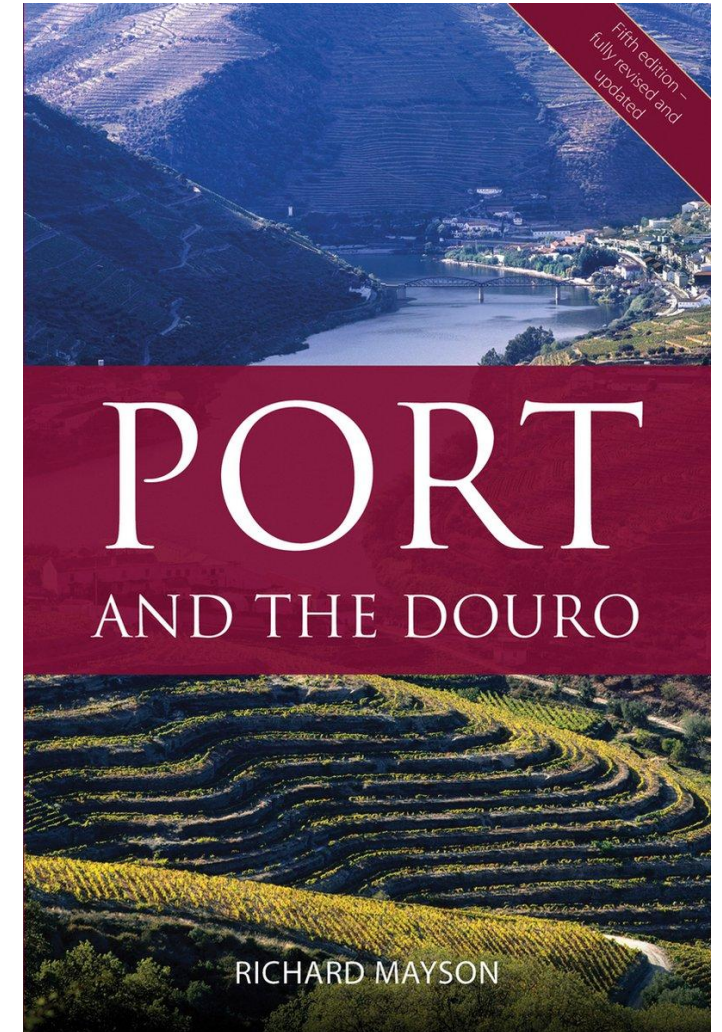
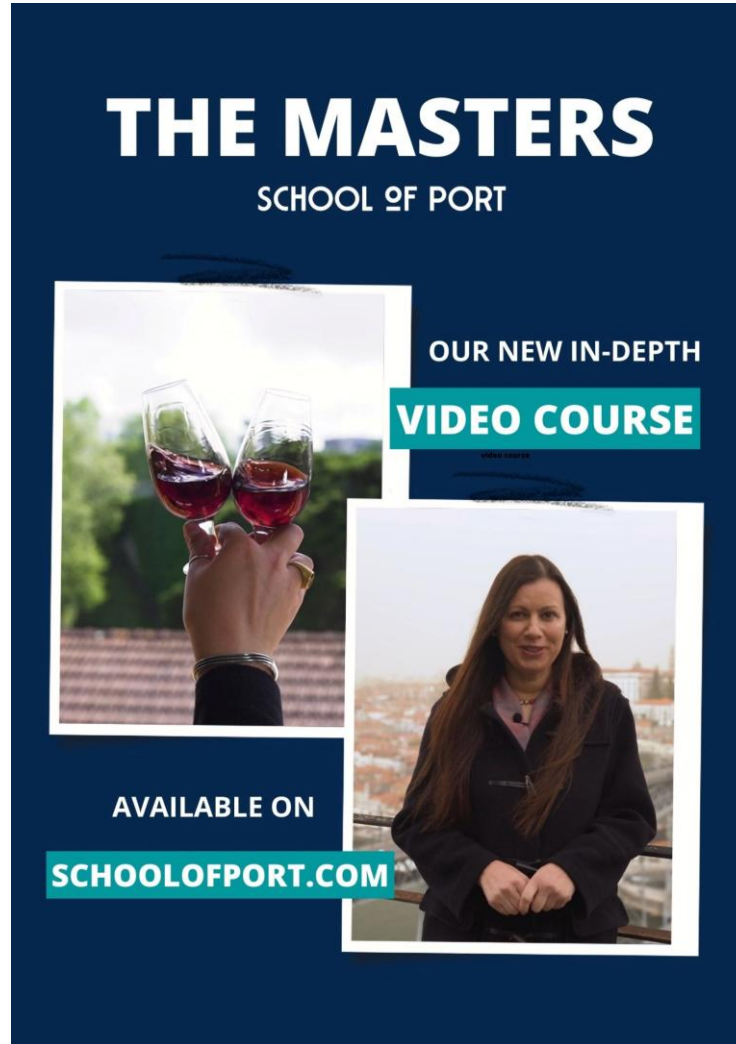
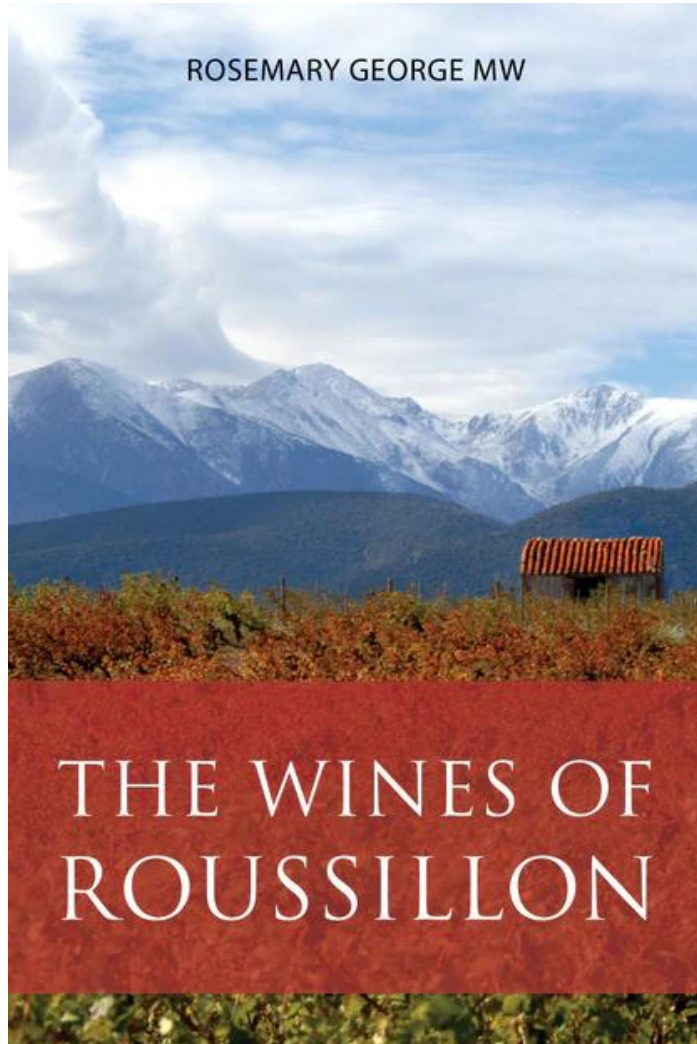


Touriga Nacional (55%)
Tinta Francesa (30%)
Tinta Barroca (15%)

Lagares
4-5 d fermentatie

20,0 %
90,4 g

Voor wie er niet genoeg van krijgt...





<https://www.ivdp.pt/en/master-of-port/>

Benelux Registration

HOW CAN I TAKE PART?

The MASTER OF PORT competition is aimed at sommeliers and is exclusive to members of the partner sommelier associations.

Candidates must be over 18 and have evidence of having been in active employment for at least two years in premises open to the public in one of the following roles: sommelier, maître d'hôtel, head waiter, restaurateur, wine store owner, or wine merchant.

Previous winners of the MASTER OF PORT competition cannot reapply to take part.

To register, applicants must use the following form. Registration closes.



PRIZES

The winner of the "Master of Port" award receives recognition from the entire sommelier profession and becomes a Port ambassador for Benelux. The winner is also given a silver Port cup with the inscription "Master of Port", a "Master of Port" pin, and a selection of premium Port wines.

The finalists will also receive a selection of premium Ports.

MASTER OF PORT REGULATIONS MASTER OF PORT PROGRAMME

**Hou de VVS
newsletter in het oog
voor de exacte timing
en voorwaarden.**

De Master of Port gaat tweejaarlijks door. Afwisselend in NL en BE

In september 2026 gaat een masterclass in Nederland georganiseerd worden die kan bijgewoond worden, en waarschijnlijk ook online, Hierna volgt een online examen.

De eerste 10 kandidaten mogen dan vervolgens in oktober 4 dagen naar Porto voor een intensieve training.

Het jaar erop in 2027 wordt dan in het najaar de finale georganiseerd met de 5 beste kandidaten, en dat zal vermoedelijk Brussel of Antwerpen zijn

