**Visit Wine Cellars in Oporto**

Are you visiting Oporto? Then ensure you also visit wine cellars in Oporto for tastes like no other! As Oporto is a historic place, one of the things it is famous for is its Port wine. And you really shouldn't miss its blissful taste for anything else.

Port wine is a sweet, traditional fortified wine only made in Oporto from grapes grown in vineyards across the city. And as you might know, it has the Port name as its production process is in Oporto. But, it would amaze you to know that the vineyards on Douro valley are at the Southside of Oporto. And that is not precisely in Oporto. However, ageing and bottling, which are the final processes, do occur within Oporto.

Making Port wine, like many others, starts with selecting from the different grape varieties. These grow in beautiful terraces of vineyards in Douro valley. The crushing and pressing part of the winemaking process is also common to Port wine. However, during the alcoholic fermentation, the process comes to a halt according to the desired sugar level.

Spirit or Brandy gets added to prevent the grapes from getting converted entirely to alcohol. As a result, it becomes unnecessary to add more sugar. So, what makes Port wine unique is the sweetness from the grapes. To get you started, we've compiled the top cellars you can visit for some good tasting time.

**Ruby Port**

Starting with Ruby Port, it has a red appearance with a fruity taste. From red grapes, the ageing process of ruby is not long. It takes between 3-5 years while retaining the fruity character and the ruby red colour.

**Tawny Port**

The Tawny Port has the name from the 'tawny' colour. The ageing period for wines that would be Tawny is usually between 10-40 years. And because it stays longer in the wooden barrels, it has a golden/light red colour. It also has an aroma of dried fruits and wood, making it unique.

**White Port**

White Port is from indigenous white grape varieties. And it has colours ranging from white to yellow. Like Tawny Port, White Port stays long in the ageing process and comes out with the aroma of baked apples, roasted nuts and apricot.

**Rosé Port**

Rosé Port is the newest variant with a light pink colour. It doesn't stay long in barrels like the older variants and has limited grape skin contact. You would enjoy this variant as it is fruity, aromatic, and refreshing while served cold. It's the perfect one after a sunny walk.

**Vintage Port**

With optimal ideal conditions of grape growth comes the Vintage Port. So if you're tasting a Vintage Port, know that you're tasting one of the finest Port wines available.

Most of the wine cellars are at Vila Nova de Gaia, linked to Oporto by the famed Ponte Luis I Bridge. You may need to book an appointment before visiting to know how much money and time you would be spending.

**Croft**

Croft is one of the old distinguished wine cellars in Vila Nova de Gaia. They have been serving the best Vintage and wood-aged Tawny Port wine since 1588. When you visit Croft, you get to taste the first-ever Rosé Port called Croft Pink in an environment decked with wood barrels. Croft also offers guided tours around their cellars where you can taste and buy Croft's exceptional Port wines.

**Taylor's**

Taylor's is another old wine cellar you will find in Oporto and has been since 1692. It lies on the hillside of Vila Nova de Gaia. Going to Taylor's, you may decide to go only for some wine tasting. However, you can also opt-in for their self-guided tour. This cellar offers you an audio-guided tour that lasts for about 30 minutes. The tour would inform you about the history of the production of Port wine, the vineyards at Douro, and of Taylor's wine story.

You'd find going through their array of exhibits, photographs and paintings really exciting. Afterwards, you get to taste Two Port wines, Chip Dry – Extra Dry White and Late Bottled Vintage (LBV). These are Taylor's inventions. Besides these, you would also get to taste the different aged Tawny Port, among the other variants available.

**Calem**

As the top-selling wine brand in Portugal, Calem is one of the wine cellars you should visit. When you visit Calem, you taste as many as five Port wines. But not that, you will experience an interactive guided tour of the Calem museum. This arrays with pictures of the Douro valley.

There will also be a professional to educate you about the winemaking process. Calem Cellars stands out by providing traditional snacks and dessert to go with the wine. Calem then crowns it all with the traditional Fado performance. You will need a handkerchief because this might get you letting out some teardrops.

**Sandeman Cellars**

Due to its enormous whitewashed building, Sandeman is one of the first cellars you are likely to visit. From the beauty of the exterior, you would enter into a magnificent interactive space of exhibitions. Sandeman tells you its story through paintings, photographs, and artefacts. Also, wine bottles collected over centuries are not left out.

The significant bottle collection gives you an idea of the difference between wine and bottle making then and now. You would also find hundreds of ageing barrels and casts that have produced the finest wines for centuries. Do not forget to catch a real-time view of Sandeman's logo, the silhouette of the mysterious Sandeman Don in a cape with a Port wine on his shoulder.

**Kopke**

Kopke is famous for its Vintage and aged Tawny Ports. However, they only offer wine tasting without the tours. So, if you already know much about the history of Port wine and you're all about the tasting, Kopke is a suitable choice. You have access to wine flight tasting, where you choose from the menu of high-quality wines. When you get upstairs, you discover the comfy couches where you sit and admire the beauty of Douro river while you taste your Port. Kopke then provides chocolates to augment the traditional taste and feel of Port wines.