

# PRACTICE EXAM 10: SPAIN AND PORTUGAL

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1. What is the highest quality classification in Spanish wine law?
  - A. DO
  - B. Vino de la Tierra
  - C. Vino de Pago
  - D. DOCa (DOQ in Catalonia)
  
2. Which grape variety is Spain's most widely planted red grape?
  - A. Garnacha
  - B. Tempranillo
  - C. Monastrell
  - D. Bobal
  
3. What is the primary red grape variety of Rioja?
  - A. Tempranillo
  - B. Garnacha
  - C. Graciano
  - D. Mazuelo
  
4. How many sub-zones exist within Rioja?
  - A. Two
  - B. Four
  - C. Three
  - D. Five
  
5. Which Rioja sub-zone is known for producing the most full-bodied wines?

- A. Rioja Alta
- B. Rioja Alavesa
- C. Rioja Oriental
- D. Rioja Baja (now Rioja Oriental)

6. What is the minimum aging requirement for Rioja Crianza red wines?

- A. 6 months in oak
- B. 12 months in oak (24 months total)
- C. 18 months in oak
- D. 24 months in oak

7. Which aging classification requires minimum 24 months in oak for Rioja red wines?

- A. Reserva
- B. Crianza
- C. Gran Reserva
- D. Joven

8. What is the minimum total aging for Rioja Gran Reserva?

- A. 36 months
- B. 48 months
- C. 60 months (with 24 in oak)
- D. 72 months

9. Which Spanish region holds DOCa status alongside Rioja?

- A. Ribera del Duero
- B. Rueda
- C. Rías Baixas
- D. Priorat (DOQ)

10. What is Tempranillo called in Ribera del Duero?

- A. Cencibel
- B. Tinto Fino (or Tinta del País)
- C. Ull de Llebre
- D. Aragonez

11. Which river runs through the Ribera del Duero region?

- A. Duero (Douro)
- B. Ebro
- C. Tajo
- D. Guadiana

12. What distinguishes the climate of Ribera del Duero from Rioja?

- A. More maritime influence
- B. Lower elevation
- C. More extreme continental climate
- D. Higher rainfall

13. Which grape variety dominates Priorat?

- A. Tempranillo
- B. Monastrell
- C. Carignan
- D. Garnacha (with Cariñena)

14. What is the distinctive soil type of Priorat?

- A. Chalk
- B. Llicorella (slate)
- C. Clay

D. Granite

15. Which Spanish region is famous for Albariño?

A. Rías Baixas

B. Rueda

C. Penedès

D. Somontano

16. What climate type characterizes Rías Baixas?

A. Continental

B. Mediterranean

C. Atlantic (maritime)

D. Alpine

17. Which grape variety produces Rueda's white wines?

A. Albariño

B. Godello

C. Viura

D. Verdejo

18. What style of wine is Cava?

A. Still white

B. Traditional method sparkling

C. Fortified

D. Sweet dessert

19. Which region produces the majority of Cava?

A. Penedès (Catalonia)

- B. Rioja
- C. Rueda
- D. Valencia

20. What are the three traditional grape varieties used in Cava?

- A. Chardonnay, Pinot Noir, Pinot Meunier
- B. Albariño, Verdejo, Godello
- C. Macabeo, Xarel·lo, Parellada
- D. Viura, Malvasía, Garnacha Blanca

21. What is the minimum aging on lees for Cava?

- A. 6 months
- B. 12 months
- C. 15 months
- D. 9 months

22. Which designation indicates Cava aged minimum 30 months?

- A. Reserva
- B. Gran Reserva
- C. Paraje Calificado
- D. Brut Nature

23. What is the Sherry region known as?

- A. Jerez-Xérès-Sherry (Marco de Jerez)
- B. Montilla-Moriles
- C. Málaga
- D. Condado de Huelva

24. Which grape variety produces most dry Sherry?

- A. Pedro Ximénez
- B. Moscatel
- C. Palomino
- D. Airén

25. What is the name of the yeast layer that protects Fino Sherry?

- A. Madre
- B. Solera
- C. Criadera
- D. Flor

26. Which soil type is most prized in the Sherry region?

- A. Arena
- B. Albariza
- C. Barro
- D. Chalk

27. What is the blending system used in Sherry production called?

- A. Solera
- B. Criadera
- C. Añada
- D. Sobretabla

28. Which Sherry style ages biologically under flor?

- A. Oloroso
- B. Cream
- C. Fino

D. Pedro Ximénez

29. What distinguishes Manzanilla from Fino?

A. Different grape variety

B. Higher alcohol

C. Sweeter style

D. Produced only in Sanlúcar de Barrameda

30. Which Sherry style begins as Fino but finishes aging oxidatively?

A. Palo Cortado

B. Amontillado

C. Oloroso

D. Cream

31. What is Oloroso Sherry fortified to after fermentation?

A. 17-18% alcohol

B. 15% alcohol

C. 20% alcohol

D. 22% alcohol

32. Which Sherry style is made from sun-dried Pedro Ximénez grapes?

A. Fino

B. Amontillado

C. Pedro Ximénez (PX)

D. Manzanilla

33. What does VOS indicate on a Sherry label?

A. Single vintage

- B. Very light style
- C. Young Sherry
- D. Very Old Sherry (20+ years average age)

34. What does VORS indicate on a Sherry label?

- A. Single vineyard
- B. Very Old Rare Sherry (30+ years average age)
- C. Vintage designation
- D. Quality certification

35. Which fortified wine region is located in southern Spain near Málaga?

- A. Málaga and Sierras de Málaga
- B. Jerez
- C. Montilla-Moriles
- D. Condado de Huelva

36. What distinguishes Montilla-Moriles from Jerez?

- A. Different grape variety
- B. Uses fortification for all wines
- C. Wines can reach Sherry-like alcohol naturally without fortification
- D. Only produces sweet wines

37. Which Spanish region produces Garnacha-based wines from old bush vines?

- A. Rioja
- B. Ribera del Duero
- C. Rueda
- D. Calatayud (and other Aragón regions)

38. What is Toro's primary grape variety?

- A. Garnacha
- B. Tinta de Toro (Tempranillo)
- C. Mencía
- D. Monastrell

39. Which Spanish region is known for Mencía?

- A. Bierzo
- B. Toro
- C. Ribera del Duero
- D. Jumilla

40. What style of wine is Txakoli (Chacolí)?

- A. Full-bodied red
- B. Sweet dessert wine
- C. Light, crisp, slightly sparkling white
- D. Fortified

41. Which grape produces most Txakoli?

- A. Albariño
- B. Verdejo
- C. Godello
- D. Hondarrabi Zuri

42. What is the primary red grape of Jumilla?

- A. Tempranillo
- B. Monastrell
- C. Garnacha

D. Bobal

43. Which classification represents single-estate wines in Spain?

A. Vino de Pago

B. DOCa

C. DO

D. Vino de la Tierra

44. What is the Spanish term for a winery?

A. Château

B. Domaine

C. Bodega

D. Quinta

45. Which Spanish region has seen significant investment in premium Garnacha?

A. Rioja

B. Ribera del Duero

C. Rueda

D. Gredos (Sierra de Gredos)

46. What grape variety is Bobal?

A. White grape from Galicia

B. Indigenous red grape from Valencia/Utiel-Requena

C. Synonym for Tempranillo

D. International variety

47. Which DO in Catalonia has recently gained recognition for premium wines outside Cava?

A. Conca de Barberà

- B. Montsant
- C. Terra Alta
- D. All of the above

48. What is Corpinnat?

- A. Grape variety
- B. Wine region
- C. Designation for premium Penedès sparkling wines (outside Cava DO)
- D. Aging classification

49. Which Portuguese wine classification is equivalent to French AOC?

- A. Vinho Regional
- B. Vinho
- C. IPR
- D. DOC (Denominação de Origem Controlada)

50. What is the primary grape variety for Port production?

- A. Tinta Roriz
- B. Touriga Nacional
- C. Touriga Franca
- D. Tinta Barroca

51. Which river flows through the Douro Valley?

- A. Douro
- B. Tagus
- C. Mondego
- D. Minho

52. What is the sub-region of the Douro considered finest for Port?

- A. Baixo Corgo
- B. Douro Superior
- C. Cima Corgo
- D. Alto Douro

53. When is Port fortified during production?

- A. Before fermentation
- B. After complete fermentation
- C. Before bottling
- D. During fermentation (to stop it)

54. What spirit is used to fortify Port?

- A. Brandy
- B. Aguardente (grape spirit at 77%)
- C. Neutral spirit
- D. Cognac

55. Which Port style ages primarily in bottle?

- A. Vintage Port (Vintage Port)
- B. Tawny
- C. Colheita
- D. Ruby Reserve

56. What distinguishes Tawny Port from Ruby Port?

- A. Different grape varieties
- B. Higher alcohol
- C. Extended wood aging producing amber color

D. Sweeter style

57. What does "10 Year Old Tawny" indicate?

- A. Minimum 10 years bottle aging
- B. Exactly 10 years in wood
- C. Single vintage from 10 years ago
- D. Average age of the blend is approximately 10 years

58. What is Colheita Port?

- A. Basic ruby
- B. Single-vintage Tawny aged minimum 7 years in wood
- C. White Port
- D. Vintage Port style

59. What is Late Bottled Vintage (LBV) Port?

- A. Single vintage aged 4-6 years in wood before bottling
- B. Aged 20 years
- C. Fortified white wine
- D. Sweet Muscatel

60. What distinguishes "Traditional" LBV from regular LBV?

- A. Different grape varieties
- B. Lower alcohol
- C. Unfined/unfiltered, requiring decanting and further aging
- D. Sweeter style

61. What is a Vintage Port declaration?

- A. Annual requirement

- B. Government mandate
- C. Export license
- D. Producer decision to release vintage-dated Port in exceptional years

62. How long must Vintage Port age before release?

- A. 10 years
- B. 2-3 years (then ages in bottle)
- C. 5 years
- D. No minimum

63. What is Single Quinta Vintage Port?

- A. Blended from multiple estates
- B. Basic ruby Port
- C. From a single estate, often in non-declared years
- D. White Port

64. Which soil type characterizes the Douro Valley's finest vineyards?

- A. Granite
- B. Limestone
- C. Schist
- D. Clay

65. What is the name for the traditional stone-walled terraces in the Douro?

- A. Vinhas ao Alto
- B. Patamares
- C. Muros
- D. Socalcos

66. What is Vinho Verde?

- A. Aged red wine
- B. Light, fresh wine from northwestern Portugal
- C. Fortified wine
- D. Sweet dessert wine

67. Which grape produces the finest Vinho Verde?

- A. Alvarinho
- B. Loureiro
- C. Trajadura
- D. Arinto

68. What subzone of Vinho Verde is known for premium Alvarinho?

- A. Lima
- B. Basto
- C. Monção e Melgaço
- D. Ave

69. What characterizes traditional Vinho Verde?

- A. High alcohol
- B. Deep color
- C. Oak aging
- D. Light body, slight spritz, low alcohol

70. Which Portuguese region is known for powerful red wines from Touriga Nacional?

- A. Vinho Verde
- B. Dão
- C. Alentejo

D. Bairrada

71. What is the primary grape of Bairrada?

A. Baga

B. Touriga Nacional

C. Tinta Roriz

D. Trincadeira

72. What distinguishes Baga wines?

A. Light and fruity

B. Low tannins

C. High tannins and acidity requiring aging

D. Always sweet

73. Which large Portuguese region produces easy-drinking red wines?

A. Dão

B. Bairrada

C. Douro

D. Alentejo

74. What climate type characterizes the Alentejo?

A. Maritime

B. Hot, dry continental

C. Alpine

D. Tropical

75. Which Portuguese island produces fortified wine famous for its longevity?

A. Madeira

- B. Azores
- C. Porto Santo
- D. São Miguel

76. What heating process gives Madeira its distinctive character?

- A. Solera aging
- B. Flor development
- C. Estufagem (or Canteiro)
- D. Fortification only

77. Which Madeira grape produces the driest style?

- A. Malmsey
- B. Bual
- C. Verdelho
- D. Sercial

78. Which Madeira grape produces the sweetest style?

- A. Sercial
- B. Malvasia (Malmsey)
- C. Verdelho
- D. Bual

79. What distinguishes Canteiro aging from Estufagem?

- A. Natural warming in attics versus artificial heating
- B. Faster process
- C. Lower quality
- D. Different grape varieties

80. What is the minimum aging for Madeira labeled with a grape variety name?

- A. 3 years
- B. 10 years
- C. 5 years
- D. 15 years

81. What is Frasqueira (or Vintage) Madeira?

- A. Basic blended Madeira
- B. Young wine
- C. Cooking wine
- D. Single vintage aged minimum 20 years

82. What is Colheita Madeira?

- A. Basic 3-year Madeira
- B. Single harvest aged minimum 5 years
- C. Fortified Port
- D. Sweet reserve

83. Why is Madeira remarkably resistant to oxidation?

- A. The heating process and high acidity
- B. Low alcohol
- C. Special grape varieties only
- D. Cold storage

84. Which grape is native to the Setúbal region of Portugal?

- A. Touriga Nacional
- B. Alvarinho
- C. Moscatel de Setúbal

D. Baga

85. What style of wine is Moscatel de Setúbal?

A. Dry white

B. Sparkling

C. Dry red

D. Fortified sweet wine

86. Which Portuguese classification indicates regional wine with more flexibility than DOC?

A. DOC

B. Vinho Regional (IG)

C. Vinho

D. IPR

87. What is the Portuguese term for a wine estate?

A. Quinta

B. Bodega

C. Château

D. Domaine

88. Which grape variety is called Aragonez in southern Portugal?

A. Touriga Nacional

B. Baga

C. Tempranillo (Tinta Roriz in the north)

D. Trincadeira

89. What is Espumante?

A. Fortified wine

- B. Still red wine
- C. Sweet dessert wine
- D. Portuguese sparkling wine

90. Which region produces quality Portuguese sparkling wine using traditional method?

- A. Alentejo
- B. Bairrada
- C. Douro
- D. Algarve

91. What is the primary white grape of the Dão region?

- A. Encruzado
- B. Alvarinho
- C. Arinto
- D. Fernão Pires

92. Which grape variety is Portugal's most planted?

- A. Touriga Nacional
- B. Baga
- C. Fernão Pires (Maria Gomes)
- D. Trincadeira

93. What is the "benefício" system in the Douro?

- A. Quality classification of wines
- B. Grape variety regulations
- C. Export control
- D. Authorization system controlling Port production quantity

94. What is a "lagar" in Portuguese winemaking?

- A. Oak barrel
- B. Traditional stone or concrete treading tank
- C. Fermentation vessel
- D. Bottling equipment

95. Which Spanish region is experiencing revival with old-vine Garnacha and Cariñena?

- A. Terra Alta and Calatayud
- B. Rioja
- C. Ribera del Duero
- D. Rueda

96. What is "Vinos de Madrid"?

- A. Brand name
- B. Restaurant classification
- C. DO region near the Spanish capital
- D. Wine export agency

97. Which grape variety is Cariñena known as in France?

- A. Carignan
- B. Grenache
- C. Mourvèdre
- D. Syrah

98. What is the Portuguese term for "old vines"?

- A. Viñas Viejas
- B. Vinhas Velhas
- C. Vieilles Vignes

D. Old Vines

99. Which region produces both Port and quality unfortified Douro wines?

A. Douro

B. Dão

C. Alentejo

D. Bairrada

100. What trend has emerged in Portuguese winemaking regarding indigenous varieties?

A. Replacement with international grapes

B. Declining interest

C. Increased focus on showcasing native grape diversity

D. Conversion to white wine only

## Answer Explanations

1. D. Highest Spanish classification - DOCa (Denominación de Origen Calificada) or DOQ (Denominació d'Origen Qualificada) in Catalonia represents Spain's highest wine classification, currently held only by Rioja and Priorat.
2. B. Spain's most planted red - Tempranillo is Spain's most widely planted red grape variety, appearing under various regional names across the country and forming the backbone of Rioja and Ribera del Duero.
3. A. Rioja primary grape - Tempranillo dominates Rioja red wines, providing structure, cherry fruit, and aging potential, typically blended with Garnacha, Graciano, and Mazuelo.
4. C. Rioja sub-zones - Three sub-zones exist within Rioja: Rioja Alta, Rioja Alavesa, and Rioja Oriental (formerly Rioja Baja), each with distinct characteristics.
5. D. Full-bodied Rioja zone - Rioja Baja (now called Rioja Oriental) has the warmest climate, producing the most full-bodied, alcoholic wines, often dominated by Garnacha.
6. B. Crianza aging - Rioja Crianza requires minimum 24 months total aging with at least 12 months in oak, producing accessible wines with evident but integrated oak character.
7. A. Reserva oak requirement - Reserva requires minimum 36 months total aging including 12 months in oak for Rioja reds, representing a step above Crianza in quality and complexity.
8. C. Gran Reserva aging - Rioja Gran Reserva requires minimum 60 months total aging (24 in oak, 36 in bottle), reserved for exceptional vintages and producing the most age-worthy wines.
9. D. Second DOCa region - Priorat holds DOQ status (Catalonia's equivalent to DOCa), recognizing its exceptional quality alongside Rioja as Spain's only two highest-classified regions.
10. B. Ribera del Duero Tempranillo name - Tinto Fino or Tinta del País is Tempranillo's name in Ribera del Duero, producing darker, more powerful wines than typical Rioja expressions.

11. A. Ribera del Duero river - The Duero River (Douro in Portugal) runs through Ribera del Duero, continuing westward to become Portugal's famous Port-producing valley.
12. C. Ribera del Duero climate - More extreme continental climate characterizes Ribera del Duero, with higher altitude, greater temperature variation, and less moderating influence than Rioja.
13. D. Priorat dominant grape - Garnacha dominates Priorat alongside Cariñena (Carignan), with old bush vines on steep llicorella slopes producing intensely concentrated wines.
14. B. Priorat soil - Llicorella, a dark slate/schist soil with quartzite, characterizes Priorat's steep hillsides, contributing mineral complexity and requiring vines to struggle for water.
15. A. Albariño region - Rías Baixas in Galicia produces Spain's finest Albariño, with Atlantic-influenced climate creating aromatic, crisp white wines with distinctive salinity.
16. C. Rías Baixas climate - Atlantic maritime climate dominates Rías Baixas, bringing high rainfall, moderate temperatures, and the humidity that suits Albariño's thick-skinned berries.
17. D. Rueda grape - Verdejo is Rueda's signature white grape, producing aromatic wines with herbal, fennel-like character and bright acidity from Castilla y León's high plains.
18. B. Cava style - Cava is traditional method sparkling wine, using the same production process as Champagne but with different grape varieties and terroir.
19. A. Cava region - Penedès in Catalonia produces approximately 95% of Cava, though the DO technically permits production in several Spanish regions.
20. C. Traditional Cava grapes - Macabeo (Viura), Xarel·lo, and Parellada are Cava's traditional varieties, with Xarel·lo providing body, Macabeo freshness, and Parellada aromatics.

21. D. Cava lees aging - Basic Cava requires minimum 9 months on lees, shorter than Champagne's 15-month requirement but sufficient to develop some autolytic character.
22. B. Extended Cava aging - Gran Reserva Cava requires minimum 30 months on lees, producing more complex wines with developed toasty, biscuity character.
23. A. Sherry region name - Jerez-Xérès-Sherry (Marco de Jerez) is the official designation for the Sherry triangle between Jerez de la Frontera, El Puerto de Santa María, and Sanlúcar de Barrameda.
24. C. Dry Sherry grape - Palomino produces virtually all dry Sherry, prized for its neutral character that allows flor and oxidative aging to define wine personality.
25. D. Protective yeast layer - Flor is the film of yeast that develops on Fino and Manzanilla Sherry, protecting wine from oxidation while imparting distinctive yeasty, saline character.
26. B. Premium Sherry soil - Albariza, white chalky soil, is most prized in Jerez for its ability to retain moisture and reflect sunlight, producing the finest base wines.
27. A. Sherry blending system - The solera system fractionally blends wines of different ages, drawing from oldest barrels and replenishing from younger stock to maintain consistent style.
28. C. Biologically aged Sherry - Fino ages entirely under flor, maintaining pale color and fresh character through biological protection from oxygen throughout its life.
29. D. Manzanilla distinction - Manzanilla is Fino produced exclusively in Sanlúcar de Barrameda, where coastal humidity encourages thicker flor and produces lighter, more delicate wines.
30. B. Fino-turned-oxidative - Amontillado begins life as Fino under flor, then ages oxidatively after the flor dies, combining biological and oxidative character.
31. A. Oloroso fortification - Oloroso is fortified to 17-18% alcohol after fermentation, preventing flor development and directing the wine toward purely oxidative aging.

32. C. Sweet Sherry from dried grapes - Pedro Ximénez Sherry is made from sun-dried PX grapes, producing intensely sweet, syrupy wines with raisin and molasses character.
33. D. VOS meaning - Very Old Sherry (VOS) indicates average age exceeding 20 years, certified through chemical analysis and representing exceptional aged examples.
34. B. VORS meaning - Very Old Rare Sherry (VORS) indicates average age exceeding 30 years, the highest age certification available for Sherry.
35. A. Málaga wine region - Málaga and Sierras de Málaga DO produces both fortified and unfortified wines near the Costa del Sol, historically famous for sweet wines.
36. C. Montilla-Moriles distinction - Wines in Montilla-Moriles can reach Sherry-like alcohol levels (15%+) naturally without fortification due to Pedro Ximénez's high sugar accumulation in hot conditions.
37. D. Old-vine Garnacha regions - Calatayud and other Aragón regions (Campo de Borja, Cariñena) produce value-oriented Garnacha from old bush vines at high elevations.
38. B. Toro grape - Tinta de Toro (a local Tempranillo clone) produces Toro's powerful red wines, with thick skins adapted to the region's extreme continental climate.
39. A. Mencía region - Bierzo in northwest Spain has revived Mencía, producing fragrant, mineral-driven reds from slate soils that have gained international recognition.
40. C. Txakoli style - Txakoli (Chacolí) is light, crisp, slightly sparkling white wine from the Basque Country, traditionally poured from height to enhance its natural spritz.
41. D. Txakoli grape - Hondarrabi Zuri is the primary white grape for Txakoli, producing the light, tart, refreshing wines that pair perfectly with Basque seafood cuisine.

42. B. Jumilla grape - Monastrell (Mourvèdre) dominates Jumilla in southeastern Spain, producing powerful, concentrated wines from old bush vines in hot, arid conditions.
43. A. Single-estate classification - Vino de Pago represents Spain's highest classification for single-estate wines meeting strict quality criteria, regardless of regional DO status.
44. C. Spanish winery term - Bodega is the Spanish term for winery, appearing on labels to identify producers and distinguish from vineyard (viña) designations.
45. D. Premium Garnacha region - Sierra de Gredos west of Madrid has attracted investment for its old-vine Garnacha from granitic soils at high elevations, producing elegant, perfumed wines.
46. B. Bobal identity - Bobal is an indigenous red grape from Valencia and Utiel-Requena, historically used for bulk wine but increasingly producing quality bottlings from old vines.
47. D. Emerging Catalan regions - Conca de Barberà, Montsant, Terra Alta, and other Catalan DOs have gained recognition for quality wines beyond the Cava-dominated Penedès.
48. C. Corpinnat definition - Corpinnat is a private designation for premium Penedès sparkling wines, created by producers who left Cava DO seeking higher quality standards and regional identity.
49. D. Portuguese quality classification - DOC (Denominação de Origem Controlada) is Portugal's highest classification, equivalent to French AOC, regulating origin, varieties, and production methods.
50. B. Primary Port grape - Touriga Nacional is considered Portugal's finest grape and primary variety for quality Port, contributing color, structure, and aromatic complexity.
51. A. Douro Valley river - The Douro River flows through the valley, creating the steep terrain where Port grapes grow before wines are traditionally transported downstream to Vila Nova de Gaia.
52. C. Finest Port sub-region - Cima Corgo is considered the finest Douro sub-region for Port production, with ideal schist soils and conditions for top-quality fruit.

53. D. Port fortification timing - Port is fortified during fermentation by adding grape spirit, which stops fermentation and preserves natural grape sweetness at desired levels.

54. B. Port fortification spirit - Aguardente (clear grape spirit at 77% alcohol) fortifies Port, produced specifically for this purpose from Portuguese grapes.

55. A. Bottle-aged Port - Vintage Port ages primarily in bottle after minimal wood aging, developing complexity through reductive aging over decades and requiring decanting.

56. C. Tawny versus Ruby - Extended wood aging distinguishes Tawny from Ruby Port, producing amber-brown color and nutty, caramel character versus Ruby's fresh fruit profile.

57. D. Age-dated Tawny meaning - "10 Year Old Tawny" indicates the approximate average age of wines in the blend, not minimum or exact aging, with each category having required tasting characteristics.

58. B. Colheita definition - Colheita is single-vintage Tawny Port aged minimum 7 years in wood, displaying the nutty complexity of extended cask aging with vintage character.

59. A. LBV definition - Late Bottled Vintage Port is single vintage wine aged 4-6 years in wood before bottling, designed for earlier consumption than Vintage Port.

60. C. Traditional LBV distinction - Traditional or Unfiltered LBV is bottled without filtration, requiring decanting and capable of further bottle development, unlike filtered LBV ready for immediate consumption.

61. D. Vintage Port declaration - Declaration is each Port house's individual decision to release vintage-dated Port in exceptional years, typically three to four times per decade.

62. B. Vintage Port release aging - Vintage Port ages 2-3 years in wood before bottling, then develops through extended bottle aging, typically requiring 15-40 years to reach peak.

63. C. Single Quinta Port - Single Quinta Vintage Port comes from a single estate, typically released in non-declared years when quality merits vintage dating but not general declaration.

64. C. Douro soil - Schist characterizes the Douro's finest vineyard soils, with this fractured metamorphic rock forcing vine roots deep for water and nutrients.

65. D. Douro terrace term - Socalcos are traditional narrow stone-walled terraces in the Douro, allowing cultivation on steep slopes but requiring manual labor.

66. B. Vinho Verde definition - Vinho Verde is light, fresh wine from northwestern Portugal's Minho region, not "green wine" by color but by the region's lush vegetation.

67. A. Premium Vinho Verde grape - Alvarinho produces the finest Vinho Verde, particularly from Monção e Melgaço, creating more complex, aromatic wines than blended examples.

68. C. Alvarinho subzone - Monção e Melgaço in the northern Vinho Verde region produces premium Alvarinho, benefiting from granite soils and slightly warmer, drier conditions.

69. D. Traditional Vinho Verde character - Light body, slight natural spritz, and low alcohol (8-11%) characterize traditional Vinho Verde, though modern premium examples may be fuller and still.

70. B. Touriga Nacional region - Dão in central Portugal produces powerful red wines from Touriga Nacional, with granite soils and elevation creating structured, age-worthy wines.

71. A. Bairrada grape - Baga is Bairrada's signature grape, a thick-skinned variety producing tannic, acidic wines that require aging but reward patience with complex development.

72. C. Baga characteristics - High tannins and acidity characterize Baga wines, historically challenging but increasingly appreciated as winemaking improves extraction management.

73. D. Easy-drinking Portuguese region - Alentejo produces accessible, fruit-forward red wines from the hot plains of southern Portugal, representing the country's largest quality wine region.

74. B. Alentejo climate - Hot, dry continental climate characterizes the Alentejo, with cork oak plains requiring heat-tolerant varieties and careful water management.

75. A. Portuguese island fortified wine - Madeira, a volcanic island in the Atlantic, produces fortified wine renowned for remarkable longevity enabled by its unique heating process.

76. C. Madeira heating process - Estufagem (artificial heating) or Canteiro (natural attic warming) gives Madeira its distinctive caramelized, oxidative character and extraordinary stability.

77. D. Driest Madeira grape - Sercial produces the driest Madeira style, with high acidity and nutty, citrus character, typically served chilled as an aperitif.

78. B. Sweetest Madeira grape - Malvasia (Malmsey) produces the richest, sweetest Madeira style, with caramel, coffee, and dried fruit character balanced by characteristic acidity.

79. A. Canteiro distinction - Canteiro aging uses natural warmth in attic warehouses over years, producing more refined Madeira than the faster estufagem artificial heating process.

80. C. Varietal Madeira aging - Madeira labeled with a grape variety name (Sercial, Verdelho, Bual, Malmsey) must be aged minimum 5 years before release.

81. D. Frasqueira definition - Frasqueira (or Vintage) Madeira comes from a single exceptional harvest aged minimum 20 years in cask, representing Madeira's finest expression.

82. B. Colheita Madeira - Colheita Madeira is single-harvest wine aged minimum 5 years, above basic category but below the 20-year Frasqueira requirement.

83. A. Madeira stability - The heating process combined with high natural acidity creates Madeira's remarkable resistance to oxidation, enabling wines to remain fresh for centuries.

84. C. Setúbal grape - Moscatel de Setúbal (Muscat of Alexandria) is the grape variety native to the Setúbal Peninsula south of Lisbon, producing aromatic fortified wines.

85. D. Moscatel de Setúbal style - Moscatel de Setúbal is fortified sweet wine, with spirit added to preserve grape sweetness and aromatic Muscat character.

86. B. Portuguese regional classification - Vinho Regional (now called IG - Indicação Geográfica) offers more flexibility than DOC, allowing international varieties and broader regional expression.

87. A. Portuguese estate term - Quinta is the Portuguese term for wine estate, appearing on labels particularly for Port properties and premium table wine producers.

88. C. Aragonez identity - Aragonez is Tempranillo's name in southern Portugal (Alentejo), while Tinta Roriz is used in the Douro and Dão regions.

89. D. Portuguese sparkling term - Espumante is Portuguese sparkling wine, produced using various methods from traditional to tank, with quality examples from Bairrada.

90. B. Portuguese traditional method region - Bairrada produces quality traditional method sparkling wine, with the region's high acidity and Baga grape well-suited to sparkling production.

91. A. Dão white grape - Encruzado is the Dão's finest white variety, producing complex, mineral wines with aging potential that rival quality white Burgundy.

92. C. Portugal's most planted grape - Fernão Pires (also called Maria Gomes) is Portugal's most planted white variety, producing aromatic wines primarily in central and southern regions.

93. D. Beneficio system - The beneficio system authorizes annual Port production quantities based on vineyard classifications, controlling supply to maintain quality and price stability.

94. B. Lagar definition - Lagares are shallow stone or concrete treading tanks used for traditional Port production, where foot-treading extracts color and tannins from thick-skinned grapes.

95. A. Old-vine Spanish revival regions - Terra Alta, Calatayud, Campo de Borja, and other Aragón regions are experiencing revival with old-vine Garnacha and Cariñena gaining recognition.
96. C. Vinos de Madrid - Vinos de Madrid is a DO region surrounding the Spanish capital, producing increasingly quality-focused wines from indigenous and international varieties.
97. A. Cariñena French name - Cariñena is known as Carignan in France, particularly in Languedoc-Roussillon where old vines produce quality wines from this Spanish-origin variety.
98. B. Portuguese old vines term - Vinhas Velhas is Portuguese for "old vines," appearing on labels to indicate wines from mature vineyard plantings with concentrated character.
99. A. Dual-purpose region - The Douro produces both fortified Port and increasing quantities of quality unfortified table wines, often from the same grape varieties.
100. C. Portuguese indigenous variety trend - Portuguese winemakers increasingly focus on showcasing native grape diversity, with over 250 indigenous varieties offering unique character beyond international styles.