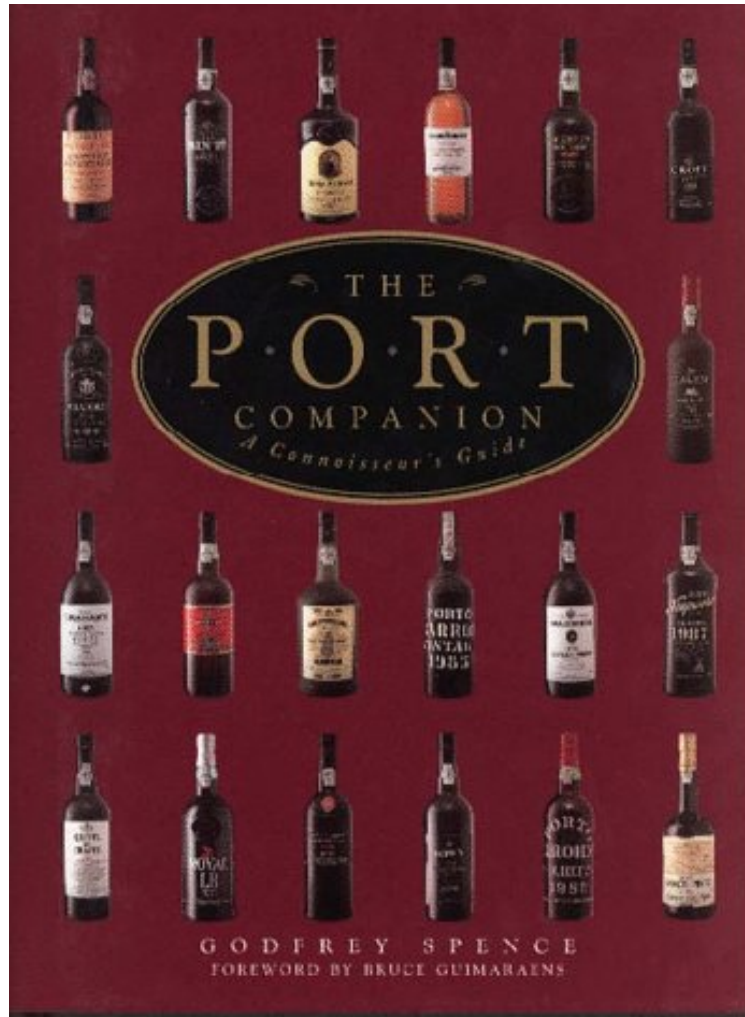


(Free download) The Port Companion: A Connoisseur's Guide

## The Port Companion: A Connoisseur's Guide

Godfrey Spence

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**Godfrey Spence : The Port Companion: A Connoisseur's Guide** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Port Companion: A Connoisseur's Guide:

1 of 1 people found the following review helpful. I refer back to this book all the time By Houston Gray This is a wonderful primer and reference. I open up this book regularly to review not only the history and process by which port is made, but also to refresh my memory on the various characteristics and specialties of each port lodge. If you want to have a near-complete understanding of a particular drink, there is no better place to start than with port because unlike drinks such as wine, which is produced all over the world, port is only produced in Portugal and only by a few handfuls of "port lodges." (This has changed a little bit since the EU was formed, but is still mostly true.) And if you love port wine, you must visit Vila Nova de Gaia, which is where 99% of the world's port is produced. (I am building a

port lodge guide at [www.portlodgeguide.com](http://www.portlodgeguide.com) in the hopes that I can help other people discover and appreciate not only this wonderful drink, but the people behind it.)6 of 6 people found the following review helpful. Solid reference - good pics  
By Marcus Peacock  
Up through page 60 this is an excellent survey book for "Port 101." The pictures throughout are very good and backed up by a well-printed and solidly bound book. The Port Directory which consumes the last two-thirds of the book is informative up to a point. Unfortunately, and, I suppose, by necessity, the selection of specific ports reviewed is limited and, more importantly, now dated since the book came out in 1999. Finally, it dismisses Australian ports. I personally think this is a shame as the quality of ports coming out of Victoria and South Australia are getting progressively better and offer excellent value.  
0 of 0 people found the following review helpful. Good book  
By Eby G. Friedman  
Very nice survey. A bit out of date but a very well written and designed book.

From the creators of the tremendously successful Cigar Companion (with over 100,000 copies sold), this next guide in the series covers everything one needs to know about the world's port. From the history of the beverage to the step-by-step process of making the wine, this beautifully illustrated companion to port also provides details on where to buy it and tips on storage, serving, and decanting. A directory of all the major port houses allows the reader to fully appreciate and understand the differences among them. Perfect for the port connoisseur, Port makes a delightful holiday gift! Godfrey Spence is the coauthor of Exploring Wines and Spirits. A lecturer at the Wine Spirit Education Trust, Spence resides in the UK.

.com Are you a wine lover who thinks that LBV is an all-girl pop trio--and that tawny and ruby are its lead vocalists? If so, you might just want to check out The Port Companion by Godfrey Spence, former London wine retailer and current lecturer for the trade's Wine Spirit Education Trust. In this handsome, full-color guide packed with history, tasting notes, maps, and entries on over 300 venerable port houses (including addresses and phone numbers), Spence just as colorfully shows you a region whose grapes are still crushed by foot, and where the Olde School British shippers still pass the decanter to the left at the weekly Factory House luncheons. It's subtitled A Connoisseur's Guide, and by the time you've finished, you'll be able to talk porto as if you were to the quinta born. Every pertinent port fact is here: England's 1678 trade embargo against France, sending traders scrambling for a French wine substitute; the fraudulent wine adulteration using elderberry juice--prompting the sanctioned destruction of every elderberry tree in northern Portugal; the "report card" letter grade (A through F) assigned to every vineyard. You'll learn that port is a classic wine that permits over 48 grape types--both red and white--in its blend, approves of 20, desires 5, yet is tolerant of over 120. And they're all grown in an area where the topsoil is rarely more than four inches thick and dynamite frequently must be used to plant the vines. The Port Companion is a concise reference suitable for both novice and connoisseur. --Tony Mason  
About the Author  
Godfrey Spence joined the wine trade in 1983, running wine stores in London and Kent. In 1990 he moved to the Wine and Spirit Education Trust, an international education body, where he lectures to students and also edits their educational publications. He regularly writes articles for wine and spirit trade journals. Godfrey's particular area of interest is, of course, port. He is a frequent visitor to the Douro Valley, Portugal, constantly updating himself on the latest facts and details about port wine. Godfrey lives in South-West London.