

Trás-os-Montes

In the remote north east of Portugal, cut off from the coast by a series of mountain ranges, Trás-os-Montes is wild, high country, its soils poor and unproductive, granitic with here and there the odd patch of schist. The extreme continental climate brings long, hot summers followed by long, icy winters.



The region is divided into three sub-zones, Chaves, Valpaços and Planalto Mirandês, the first two in the centre of the region, while Planalto Mirandês is on the plateau of the Serra do Mogadouro in the south east, bordering on Spain.

The wines are a product of the high altitude and extreme climate, reds made from Bastardo, Marufo, Tinta Roriz, Touriga Franca, Touriga Nacional and Trincadeira (Tinta Amarela), whites from Côdega do Larinho, Fernão Pires, Gouveio, Malvasia Fina, Rabigato, Sória (Côdega) and Viosinho.

Historic vines

In Trás-os-Montes, vine growing is secular. There are references that show wine was produced during the roman occupation of the area. These wines were known for their great quality.

Beyond wine

The region of Trás-os-Montes is also famous for its medicinal waters.

