

Morgadio Colheita Port

ABOUT THE ESTATE

APPELLATION

Porto, IVDP Selo de Garantia

SUB-REGION

Northern Portugal

GRAPE VARIETY

Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

FARMING

Sustainable, Organic

SOIL

Schist

VINEYARDS & VITICULTURE

Surrounding the house in Provesende, in the sub-region of Cima Corga, are five hectares of vineyards. The long narrow parcel extending from the side of the house is mostly a 100 year old mixed variety planting, with the rest of the vineyard having been planted within the past 10 to 30 or more years in sections by variety, primarily red. This vineyard is naturally almost level, with just a slight rise along the northern side, and sits at 600 meters in altitude.

HARVEST & VINIFICATION

The fruit was foot-stomped in lagares. Ageing took place in 550 L (pipas) barrels at Vila Nova de Gaia. The Colheita Ports are bottled after a minimum ageing period of 10 years.

ALCOHOL BY VOLUME

20.0

PACK SIZE

6x750mL

