# 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