

Morgadio Late Bottled Vintage 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

After being carefully sorted, the grapes were crushed with their stems and directly transferred to granite lagares where they were foot-stomped prior to fortification. Aged in large wooden casks (tonéis), the wine spends the winter maturing in the Douro Valley. In April the following year, it was brought to Vila Nova de Gaia, where it spent four to six years aging before bottling.

ALCOHOL BY VOLUME

19.5

PACK SIZE

6x750mL

