

Morgadio

Late Bottled Vintage Port

ABOUT THE ESTATE

- The heart of Morgadio, Casa da Calçada is a great vineyard house dating back to the 17th century.
- The Pimintel family has been here in Provençende since that time, looking after the five hectares of vineyard land.
- Dirk Niepoort first visited this distinctive plot in the late 1990s and fell in love with it immediately, purchasing its grapes to make his own wines.
- Dirk continues to make tiny quantities of wines from this property, including Port, and red and white table wines.
- This microclimate is celebrated in every bottle, providing an unparalleled glimpse into this corner of the Douro Valley.

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

