

Morgadio

Morgadio Tinto

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 Provenzende 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

Douro DOC

SUB-REGION

Northern Portugal

GRAPE VARIETY

Tinta Amarela, Tinta Barroca, Sousão

FARMING

Biodynamic

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 careful selection, both in the vineyard and in the cellar, the fermentation took place in frustoconical vats, with maceration up to a maximum of 25 days. The wine aged for 22 months in French oak barrels (15% new) where malolactic fermentation took place.

ALCOHOL BY VOLUME

13.0

PACK SIZE

6x750mL

