

## Morgadio Colheita 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

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

