



## Niepoort-Morgadio Da Calçada - Colheita Porto 2009

Velvety smooth port, the result of a long, patient aging in barrel. The typical ripening aromas of dried fruits, nuts and a range of tertiary notes are fully present. In special years such as 2009 the grapes of that year are not blended but marketed separately as Colheita Porto. Legally, a minimum of 7 years of barrel maturation must take place, but the quality houses mature their colheita much longer. Preferably serve chilled with cheese or dessert; Can be stored for 1 month after opening. Keep in the fridge for minimum loss of quality. It is a big misunderstanding that Tawny ports, like this Colheita, stop evolving once bottled, but in reality it is more than worth forgetting a few bottles up to 20 years in the cellar. The softness you get in this way is unsurpassed..

|                 |                                                                             |
|-----------------|-----------------------------------------------------------------------------|
| Producer        | Niepoort                                                                    |
| Region          | Porto                                                                       |
| Volume          | 75.0 cl.                                                                    |
| Grape Variety   | Touriga Nacional, Touriga Franca, Tinta Cao, Tinta Francisca, Tinta Amarela |
| Drinking window | 2025-2040                                                                   |
| Alc.            | 19.5%                                                                       |
| Vinificatie     | in open fermenters                                                          |
| Rijping         | in wooden barrels of 550 liters until 2020                                  |

35.50 €