



Morgadio da Calçada tinto 2019

Dirk was the first to focus on old vines, at a time when young winemakers often sought maximum control over all aspects of grape growing and winemaking. The Niepoort family started producing port wines in 1842 and has since then been considered a benchmark for quality. Dirk Niepoort has given a new impulse by focusing for port wines also on freshness and elegance rather than strength and concentration.

Morgadio da Calçada is a small-scale project managed by the Niepoort estate at an altitude of 600 m in the middle of the Douro valley on schist terraces. The typicity of Morgadio da Calçada wines comes first of all from the altitude of the vineyard which is located in the village of Provesende at 600m. At night, the grapes benefit from a freshness that slows down the ripening process and ensures that the acidity remains high in the juice, which is necessary for the energy, freshness and ageing potential of the wine. A beautiful concentration, but always supported by freshness and with a great concern for elegance, this is the essence of Morgadio da Calçada.

Last bottles now discounted by 15% (normal price €18.80 EUR)

Producer	Niepoort
Region	Douro
Volume	75.0 cl.
Grape Variety	Tinta Roriz, Touriga Franca, Touriga Nacional
Drinking window	2025-2026
Alc.	12.5%
Vinificatie	After a rigorous manual selection, first in the vineyard and then on a selection table in the cellars, the grapes are completely de-stemmed and fermented in open stainless steel vats and small oak barrels. The time of maceration varies from 12 to 27 days, depending on the batch.
Rijping	Malolactic fermentation and aging for 16 months on French oak.



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