



Morgadio da Calçada branco 2020

Morgadio da Calçada is a small-scale project run by the Niepoort estate at an altitude of 600 m in the middle of the Douro valley on schist terraces. The typicity of Morgadio de 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. On the nose, a touch of honey and acacia flowers. On the palate fat and structure, with hints of hazelnuts and toast. Also a beautiful acidity with a finish on the freshness and complexity!

Producer	Niepoort
Region	Douro
Volume	75.0 cl.
Grape Variety	Codega & Viosinho, Malvasia Fina
Drinking window	2024-2028
Alc.	12.0%
Vinificatie	After complete destemming, the grapes are immediately pressed and the juice is left to rest for 16 to 20 hours. Fermentation takes place using indigenous yeasts, partly in stainless steel tanks and partly in French oak barrels. There is no malolactic fermentation.
Rijping	-

16.12 €