Bottleneck BV
Draaiboomstraat 97
2660 Hoboken-Antwerpen
België



Morgadio da Calcada Dry White Porto

This white port harks back to a traditional, almost extinct style, characterized by extensive skin maceration and a minimum maturation of 3.5 years in barrels. In line with the philosophy of the Morgadio da Calçada project, this results in a port of exceptional quality. A serious approach to white port, with a rich depth that Dirk Niepoort knows how to add to it.

12.40 €

Winery	Morgadio da Calcada
Country - Region	Portugal
Winestyle	Porto
Grape Variety	codega, rabigato, viosinho, arinto en gouveia
Viticulture	Traditional
Winemaking	Long maceration in 'lagares', crushing with the feet, mutage when fermentation is almost complete
Maturation	Minimum 3.5 years barrel maturation
Drinking window	At least 2 years after purchase
Gastronomy	Aperitif, cocktails, just like that
Volume (cl.)	75.0
Alcohol percentage	20.0