



Niepoort-Morgadio Da Calçada - Dry White Porto

A rare style of dry white port, made with lengthy skin maceration and wood ageing. Best served chilled as an aperitif.

White port taken seriously. Dirk Niepoort gives this port a lot of substance.

Producer	Niepoort
Region	Porto
Volume	75.0 cl.
Grape Variety	codega, rabigato, viosinho, arinto and gouveia
Drinking window	-
Alc.	20.0%
Vinificatie	The vinification method of this white port is remarkably traditional and barely used by other producers today. The juice undergoes a long skin soaking in open granite fermentation vats (lagares) with regular sessions during which the grapes are crushed with the feet. Fermentation takes place until the wine is almost completely dry and only then does the 'mutage' take place. This is the addition of eau-de-vie of around 70% vol. which stops fermentation and makes port. This leaves about 40 grams of fermentable sugar per litre of wine (= residual sugar), which is very little for port, which is why we also speak of a 'Dry White'. The taste sensation, by the way, is one of 'almost dry', in other words very dry for a port, but still always sweeter than a dry white wine.

Rijping

Omdat het hele vinificatieproces serieus genomen wordt, geldt dat ook voor de rijping. De meeste witte porto's krijgen amper vatrijping en zouden daar ook niets mee winnen. Bij Morgadio da Calçada zorgt een strenge selectie van de druiven voor een mooie materie bij de start en die kan door een voldoende lange rijping in houten vaten alleen maar een fijnere smaak ontwikkelen. Niepoort garandeert dan ook een minimale vatrijping van 3,5 jaar.

14.83 €