

CHURCHILL'S

PORT • 10 YEAR OLD TAWNY



All Churchill's ports are made from Grade-A grapes that are hand-picked, hand sorted, and foot trod in the ancient granite *lagares* (treading tanks) at Quinta da Gricha in the Douro Valley. We allow an extended period of fermentation in *lagares* to limit the amount of brandy required in fortification and leading to a drier style of port.

SOURCING

Old vines from our estates located in the cima corgo sub-region of the Douro Valley.

TASTING NOTES

Colour: A rich brick red with flashes of amber.

Nose: Elegant and subtle, complex with expressive notes of dried fruits combined with hints of orange peel

Palate: Full on the mouth, showing an excellent vinosity and freshness, allowing it to finish long and persistent.

WINEMAKING NOTES

Like all other Churchill's Ports, the component wines of this Reserve blend have been vinified in traditional granite *lagares* (treading tanks). After fermentation, the wine goes through an ageing period in seasoned oak casks for an average of 10 years. The wines are then blended to house style before bottling.

QUALITY

We practice sustainable agricultural methods certified by the SATIVA institute. Our ports are produced with only indigenous-yeast fermentation. Our wines do not contain, or are produced, with genetically modified organisms or substances with origin in. No animal products are used.

CELLARING

Filtered and ready to drink now. Once opened it will keep well for up to one month.

RECOGNITION

Including 91 points by Wine Spectator; 94 points by Robert Parker.

TECHNICAL INFORMATION

REGION

Douro.

PRODUCER

Churchill's.

WINEMAKING

John Graham and Ricardo Pinto Nunes.

GRAPE VARIETIES

20% Touriga Nacional, 20% Touriga Franca, 20% Tinta Roriz, 20% Tinto Cão, 20% Tinta Barroca.

BARRIL SIZE

600 Lts.

SERVING RECOMMENDATIONS

Serve chilled (8° -10° C) straight from the bottle. No need to decant.

BOTTLE SIZES

Available in 20cl and 50cl.

ALCOHOL

19.5 %

RESIDUAL SUGAR

101 g / l

