

# CHURCHILL'S

## PORT • 20 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: Pale red tawny with a golden rim.

Nose: A delicate nose of almonds and red Moreno cherries.

Palate: Savoury and rich without losing its grip; a combination of age and finesse, finishing long and fresh.

### 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 20 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; 91 points by Robert Parker; 92 points by Decanter Magazine; 17.5/20 by Forlaget SMAG; 4\*/5 by Vinforum

## 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

No need to decant. Serve straight from the bottle.

Serve at cellar temperature (12 -15 ° C)

### BOTTLE SIZES

Available in 50cl.

### ALCOHOL

19.5%

### RESIDUAL SUGAR

104 g/L

