



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

Very old vineyards from our properties located in the Douro Superior and Cima Corgo sub-regions in the Douro Valley.

### TASTING NOTES

Colour: Deep violet colour.

Nose: Intense and focused with layers of fresh blueberry aromas upfront.

Palate: Exuberant and vinous with fresh flavours of crushed blackberries in combination with a gravelly tannic structure and a vibrant natural acidity in a long-lasting finish.

### WINEMAKING NOTES

Like all other Churchill's Ports, the component wines of this Vintage Port have been treaded by foot in traditional granite *lagares* (treading tanks). The young port spent its first winter in the Douro and then was transported in the early spring to our ageing lodges in Vila Nova de Gaia (Porto). Here it matured in seasoned oak vats for one year, at which point the decision was made that the wine was of such quality to declare a Vintage Year. At this point, they were bottled and stored in our cellars.

### 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

Store lying down in cellar conditions. Will age beautifully in bottle for 50+ years. Can be enjoyed at any time but intended to show best 2037-2063.

### RECOGNITION

96 points by Wine Spectator; Gold medal at MundusVini; "Excellence" by Revista de Vinhos

## 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.

### VAT SIZE

Between 20.000 and 40.000 Lts.

### SERVING RECOMMENDATIONS

Stand the bottle upright for a few hours before decanting. Best decanted at least two hours before service. Serve at room temperature (16-18°C).

### BOTTLE SIZES

Available in 37.5cl, 75cl, 150cl and 6L.

### ALCOHOL

20 %

### RESIDUAL SUGAR

107 g/L

