

CHURCHILL'S

PORT • DRY WHITE



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

Specially selected from granite soil high altitude Grade-A vineyards.

TASTING NOTES

Colour: Vibrant golden colour.

Nose: Grated nutmeg and eucalyptus.

Palate: Fresh and complex with a hint of orange peel and a long peppery finish.

WINEMAKING NOTES

Grapes are cold stored overnight at 10°C before being crushed with stalks (100%) in the granite *lagares* at Quinta da Gricha. Light maceration by foot treading and fermentation on the skins. After fermentation, the wine goes through an ageing period in seasoned oak casks for approximately 10 years.

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 at least one month.

RECOGNITION

Including 91 points by Wine Advocate and 90 points by Wine Enthusiast.

TECHNICAL INFORMATION

REGION

Douro.

PRODUCER

Churchill's.

WINEMAKING

John Graham and Ricardo Pinto Nunes.

GRAPE VARIETIES

Malvasia Fina, Rabigato, Codega and Viosinho.

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

41 g / l

