



SOURCING

This wine is produced from grapes grown on the company's Douro estates.

TASTING NOTES

Colour: Violet colour.

Nose: Lovely fresh berry aromas.

Palate: Plenty of fruit intensity on the palate, showing good depth and harmony in a persistent finish.

WINEMAKING NOTES

The areas of vineyard or "talhões" chosen depend on which grape varieties are most favoured by the climatic conditions of the year. The grapes are hand picked into small boxes of approx. 20 kilos and brought to the winery where they undergo a careful selection process before being crushed. The vinification takes place in small stainless steel fermentation tanks. The grapes are fully destemmed and crushed. After 4 days of cold maceration the fermentation process follows under temperature controlled conditions. The juice is gently pumped over the skins during fermentation which is long and even ensuring good aromatic and polyphenolic extraction.

AGEING

About 30% of this wine is aged for 12 months in both new and used French oak casks; the remaining part is kept in stainless steel vats to maintain its fruity character combined with the oak complexity from the wines in casks. It is fined and lightly filtered 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.

TECHNICAL INFORMATION

REGION

Douro.

PRODUCER

Churchill's.

WINEMAKING

John Graham and Ricardo Pinto Nunes.

GRAPE VARIETIES

40% Touriga Nacional; 30% Touriga Franca and 30% Tinta Roriz.

AGEING

30% / 12 months in 500 Lts new and used French oak barrels.

SERVING RECOMMENDATIONS

Serve at room temperature (16-18°C).

BOTTLE SIZES

Available in 75cl.

ALCOHOL

13.5 %

RESIDUAL SUGAR

0.6 g / l

