



SOURCING

This wine is produced from grapes grown in high altitude vineyards in the Douro region.

TASTING NOTES

Colour: Pale lemon colour.

Nose: Fresh aromas of citrus and apples with mineral undertones.

Palate: Delicate, with elegant pear flavours supported by an appealing natural acidity in a long finish.

WINEMAKING NOTES

The grapes are picked into small boxes of approx. 20 kilos and brought to the winery where they undergo a careful selection process before being crushed. The grapes were chilled overnight to 5°C and then crushed and allowed to cold-soak in tank for 12 hours at 10°C. 100% of the must was then pressed and the juice was transferred to another tank where it was inoculated and allowed to ferment gently during two weeks at a maximum temperature of 15°C. About 20% of this wine is aged for 6 months in new 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.

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.

TECHNICAL INFORMATION

REGION

Douro.

PRODUCER

Churchill's.

WINEMAKING

John Graham and Ricardo Pinto Nunes.

GRAPE VARIETIES

70% Rabigato and 30% Viosinho..

AGEING

20% / 6 months in new casks.

SERVING RECOMMENDATIONS

Serve chilled (10-12°C).

BOTTLE SIZES

Available in 75cl.

ALCOHOL

12 %

RESIDUAL SUGAR

0.6 g / l

