



PORT • LATE BOTTLED VINTAGE • 2015



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

Late Bottled Vintage Port is produced from the same Quintas which make Churchill's declared Vintage Ports, so the result is an LBV with real Vintage pedigree: excellent intensity of fruit and finesse..

TASTING NOTES

Colour: Black Cherry.

Nose: Rich blackberry aromas with resinous undertones.

Palate: Smooth and complex, with juicy flavours of wild berries and black chocolate.

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). Following the vintage the young LBV Ports are carefully tasted, selected and blended. The blended Port is then matured in large oak vats during 4 years where it softens, shedding its harsh tannins, but without losing its full bodied, rich fruit flavours. Finally ,after 4 years in wood vats it is bottled unfiltered into dark Vintage Port bottles and laid down to finish its maturation in our temperature conditioned 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

LBV should be stored lying down under cellar conditions (12-14°C). Produced in a similar style and quality as Vintage port, it will age well for at least 3 years and preferably 5 to 10 years in bottle.

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). Once opened, it will keep for up to 10 days. Avoid air and store at a constant cellar temperature.

BOTTLE SIZES

Available in 37.5cl and 75cl.

ALCOHOL

19.5 %

RESIDUAL SUGAR

98 g/L

