

# CHURCHILL'S

## PORT • RESERVE



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

Old vines from our estates located in the cima corgo sub-region of the Douro Valley.

### TASTING NOTES

Colour: Bright, full ruby colour with violet tones.

Nose: Fresh blueberries and hints of eucalyptus and gum cistus.

Palate: A vibrant young port with plenty of natural acidity and balance.

### WINEMAKING NOTES

Like all other Churchill's Ports, the component wines of this Reserve blend have been vinified in traditional granite *lagares* (treading tanks). The young ports spend their first Winter in the Douro and are then transported in the early spring to our ageing lodges in Vila Nova de Gaia (Porto). Here they mature in seasoned oak vats for a period of 3 years before bottling. During this time they are carefully blended, racked and refreshed each year to ensure that they reach the bottle in perfect condition. Before bottling they are cold treated and filtered to guarantee a level of colour and tartrate stability during their first two years in bottle.

### 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 for immediate drinking so does not require bottle ageing. Store at cellar temperature (12-14°C).

## 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

No need to decant. Serve straight from the bottle at a high cellar temperature (14-15°C). Once opened it will keep well for up to one month.

### BOTTLE SIZES

Available in 20cl and 75cl.

### ALCOHOL

19.5 %

### RESIDUAL SUGAR

103 g/L

