

Churchill's



CHURCHILL'S 40 YEAR OLD TAWNY

Churchill's was founded in 1981 by winemaker Johnny Graham, whose family has been making wine in the Douro for six generations. We were the first port shipper to be started-up in over half a century and are now the last independent British port house. Churchill's ports are unique for their signature dry, fresh style. We produce all our ports from grade A grapes that are hand-picked, foot crushed and naturally fermented for finest quality wines with minimal intervention.

CONCENTRATION - HAZELNUT- HONEY

Tawny port is an art of blending. We work with time, wood, and experience to find a balance between the concentration of age and the freshness of youth. This 40 year old tawny port has been ageing patiently to reveal its unique personality and pedigree. With a bright copper colour, it has intense aromas of hazelnuts and honey and hints of aniseed and citrus. Rich and elegant on the palate with an amazing fresh finish.

SOURCING

Sourced from old vines from our estates located in the Cima Corgo and Douro Superior sub-regions of the Douro Valley.

TASTING NOTES

Bright copper colour. Intense aromas of hazelnuts and honey and hints of aniseed and citrus. Rich and elegant, with an amazing fresh finish.

WINEMAKING NOTES

Like all other Churchill's Ports, the component wines of this Vintage blend have been vinified in traditional granite lagares (treading tanks). After fermentation, the wine goes through an ageing period in seasoned oak casks for an average of 40 years. The wines are then blended to house style before bottling.

CELLARING

Filtered and ready for immediate drinking so does not require bottle ageing.

SERVING

Best enjoyed within 2 years of bottling.
Serve at cellar temperature (12°-14°C).



TECHNICAL INFORMATION

REGION

Douro.

PRODUCER

Churchill's.

WINEMAKING

John Graham and Ricardo Pinto Nunes.

GRAPE VARIETIES

100% Field Blend, including Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão.

CASK SIZE

600 Lts.

BOTTLE SIZES

Available in 75cl.

BOTTLE WEIGHT

550g (75cl)

ALCOHOL

19.5 %

RESIDUAL SUGAR

147 g/l

QUALITY

We practice sustainable agricultural methods certified by the SATIVA institute. Our ports are produced with only indigenous-yeast fermentation.