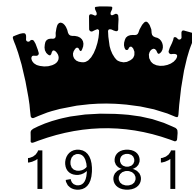


Churchill's



CHURCHILL'S CRUSTED PORT 2019

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.

COMPLEX - SMOOTH - COFFEE

Our Crusted Port offers an aged vintage experience at a younger stage. A blend of vintage-quality wines of 2 consecutive years, this port was aged for 6 months in oak barrel to facilitate the throwing of sediment - it's namesake "crust", before being bottled unfiltered. It was then left to mature in our cellars before being released. We believe in offering Crusted Ports with more bottle age to soften the tannins and reveal the elegant complexity of this timeless style of port.

SOURCING

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

TASTING NOTES

Red cherry core with a violet rim. On the nose, beautiful aromas of ginger cake and gum cistus. Rich and generous on the palate, with flavors of dark chocolate and hints of mint.

WINEMAKING NOTES

Following tradition, Churchill's Crusted Port is a Port of Vintage quality which is often blended from Vintage Port lots of two different years. It is aged in oak casks before being bottled and then matured in bottle for at least 3 years before being sold. The year on the label is the year of bottling. As Crusted Port is not fined or filtered before being bottled, it will continue to develop and mature in bottle like a Vintage Port, and will throw a thick natural sediment or "Crust", hence the name "Crusted Port."

CELLARING

This Crusted Port is now ready for drinking but will continue to improve for at least another ten years gaining in complexity like a Vintage Port. It should be stored lying down, and care needs to be taken not to disturb the "crust".

SERVING

The year on the label is the year of bottling.
Decant and 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.

BOTTLE SIZES

Available in 75cl.

BOTTLE WEIGHT

600g (75cl)

ALCOHOL

19.5 %

RESIDUAL SUGAR

102 g/l

QUALITY

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