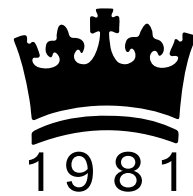


Churchill's



CHURCHILL'S GRAFITE GRANDE RESERVA 2017

Founded in 1981 by winemaker Johnny Graham, who represents the 5TH generation of his family to make wine in the Douro Valley. Churchill's remains a family-owned independent producer. We produce wines using NATIVE GRAPE VARIETIES from the Douro region with the aim of expressing the unparalleled richness of this diverse and extreme terroir. The name Grafite acknowledges our WINEMAKERS' ARTISTIC SIGNATURE in these HAND-CRAFTED WINES.

COMPLEX - DARK FRUIT - ROBUST

Grafite Grande Reserva is sourced from the old vineyards on our Douro estates. A robust and complex wine with dark fruit flavours, supported by firm tannins and well-integrated wood ageing notes. This wine has a distinctive backbone with excellent ageing potential.

SOURCING

Produced exclusively from old vineyards (+50 years) grown on our estates located in the Cima Corgo and Douro Superior sub-regions of the Douro valley.

TASTING NOTES

Deep violet colour. Serious nose of stone aromas and wild dry forest floor and pencil shavings. Tight and dense on the palate, but elegant and vinous showing silvery flavours of graphite and dry black berries on a very long finish.

2017 YEAR

The 2016-2017 viticultural year was considered very dry, with a winter period cold and dry and a very hot and extremely dry springtime. The accumulated precipitation values from November to June were 46% below average in the Cima Corgo sub-region and 30% below average in the Douro Superior sub-region. The average temperature values from February till June were higher up to 3°C considering the expected values for the season with the occurrence of several heat waves in April, May and June. Due to the extremely dry climatic conditions, the pressure of Mildew and Oidium was very low, with the vines suffering from extreme hydric deficit, with a strong impact in the average berry weight and therefore on the overall production. All these factors contributed for one of the earliest vintage seasons ever.

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 vinification takes place in small stainless steel fermentation tanks. The grapes are fully destemmed and crushed. After 4 days of cold maceration the fermentation process follows under temperature-controlled conditions. The juice is gently pumped over the skins during fermentation which is long and even ensuring good aromatic and polyphenolic extraction.

AGEING

100% of this wine is aged for 12-15 months in new French oak casks. It is fined and lightly filtered before bottling.

SERVING

Serve at room temperature (16-18°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 Francisca and Tinto Cão.

BOTTLE SIZES
Available in 75cl.

BOTTLE WEIGHT
605g (75cl)

ALCOHOL
13.5%

RESIDUAL SUGAR
< 3 g/l

QUALITY
We practice sustainable agricultural methods certified by the SATIVA institute.