

Churchill's



QUINTA DA GRICHA VINHAS VELHAS 2016

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. Quinta Da Gricha is Churchill's flagship vineyard in the heart of the Cima Corgo in the Douro Valley, with 'lagares' dating back to 1852. Benefiting from a north-facing exposure, Quinta da Gricha produces wines with a raw vibrancy and excellent natural acidity.

PEDIGREE - WILD BERRIES - MINERAL

Quinta da Gricha Vinhas Velhas is produced with grapes from Quinta da Gricha's oldest vines. It's a full-bodied wine with notes of fresh blueberries and wild herbs. Intense on the palate, it combines minerality and spicy notes in a long finish.

SOURCING

This wine is produced exclusively from the old vines (+50 years old) of Quinta da Gricha.

TASTING NOTES

Bright violet colour. Seductive and complex on the nose, with fresh blackberries and blueberries aromas combined with minty undertones. Elegant and intense on the palate, with a distinctive mineral character supported by a natural acidity typical of Gricha terroir in a long lingering finish.

THE YEAR

2015/2016 viticultural year climatic conditions were quite atypical with a rainy and hot winter, followed by a cold and extremely rainy Spring and an extremely dry and hot Summer. Heavy rains during Spring time caused a high pressure of mildew, especially at lower altitude vineyards, having therefore an impact on the expected yields. Maturation was uneven in the Douro region, varying accordingly with vineyard location and grape variety, with general lower alcohol and total acidity levels and higher phenolic compounds comparing with 2015 values.

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 poliphenolic extraction.

AGEING

100% of this wine is aged for 12-15 months in new 500 lts French oak casks. It is fined and lightly filtered before bottling.

SERVICE RECOMMENDATIONS

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

630g (75cl)

ALCOHOL

14.0 %

RESIDUAL SUGAR

< 3 g/l

QUALITY

We practice sustainable agricultural methods certified by the SATIVA institute.

