

Churchill's



CHURCHILL'S RESERVE PORT

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.

RICH - WILD BERRY – EXPRESSIVE

Churchill's Reserve Port is our signature house blend, produced from the same vineyards from which Churchill's vintage ports are sourced. Matured in seasoned oak vats for three years, our signature house blend is rich, complex and unusually fruity, with distinctive wild berry aromas. A vibrant and expressive young Port with plenty of natural acidity, balance and pedigree.

SOURCING

Sourced from old vines from our estates located in the Cima Corgo and Douro Superior sub-regions 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. Here they mature in seasoned oak vats for a period of 3 years before bottling. During this time they are carefully blended, raked 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.

CELLARING

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

SERVING

Delicious on its own or as a pairing with fruit, chocolate desserts or soft cheeses.

Best enjoyed within 2 years of bottling.

Serve at cellar temperature (12°-14°C).



INFORMAÇÃO TÉCNICA

REGIÃO

Douro.

PRODUTOR

Churchill's.

ENOLOGIA

John Graham e Ricardo Pinto Nunes.

CASTAS

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

TÓNEIS

20.000 a 40.000 Lts.

DISPONÍVEL EM

20cl e 75cl.

PESO DA GARRAFA

280g (20cl)

600g (75cl)

GRADUAÇÃO ALCÓOLICA

19.5 %

ACÚCAR RESIDUAL

98 g/l

QUALIDADE

Praticamos métodos agrícolas de produção sustentável, certificados pelo instituto SATIVA.