

# Churchill's

## CHURCHILL'S QUINTA DA GRICHA 2022 VINTAGE PORT

*"This Churchill's Quinta da Gricha Gricha 2022 Vintage Port shows a characteristic spicy and resinous aroma as well as that fresh and exuberant blueberry flavour on the palate. Black inky colour to a purple rim. Fresh spicy aromas of gum cistus and blueberries. Rich and vibrant on the palate with racy tannins and a long lingering finish.*

*This is a classic Quinta da Gricha Vintage Port with intensity and elegance which will age gracefully for many years to come." - Johnny Graham and Ricardo Pinto Nunes, 2024.*

### SOURCING

Quinta da Gricha is located on the South bank of the river Douro between Pinhão and Tua with a North facing aspect. The 40 hectare property comprises a vineyard area of approximately 30 hectares. Named for the natural spring ("gricha") that feeds the north-facing vineyards, Quinta da Gricha sits in a microclimate at 150 to 400 meters above sea level, with a wind exposure that naturally regulates humidity. Our oldest vines are over 70 years old and produce wines with vibrant natural acidity and complexity. This Vintage Port was sourced exclusively from the old vineyards on the estate (+70 years).

### THE YEAR

The viticultural year of 2021/2022 was characterized by a hot and dry winter and by an unusual dry and hot spring and summer with low rainfall and high temperatures specially in May, July and August. Due to the weather conditions, especially the dramatic lack of water, created very difficult conditions for the plants to be able to develop normally throughout the growth cycle. Because of the absence of precipitation and high temperatures during the maturation period, picking started earlier than expected. Some rainfall and lower temperatures in the beginning of September benefited the overall quality, having no impact on the yields, that were 15-20% below 2021. Our grapes for the Gricha Vintage 2022 were picked on the 11th of September.

### WINEMAKING NOTES

All our ports are made in "lagares" or traditional granite treading tanks. This is our preferred choice of vinification for Port. Although more costly, we believe it is still the most effective maceration process for making top quality Vintage Port. We have treading teams working throughout the day and up to 10pm each evening.

During the first six months, the young Ports will spend the winter months in seasoned oak vats in the Douro before being transported to our lodges in Vila Nova de Gaia. Here they will continue to age for a further 18 months in large seasoned oak vats or stainless steel tanks until being bottled.

### CELLARING

Store at cellar temperature.  
Ageing potential of +30 years.

### SERVING

Stand the bottle upright for a few hours before decanting.  
Best decanted at least two hours before service.  
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 Barroca, Tinto Cão.

#### ALCOHOL

19.5 %

#### RESIDUAL SUGAR

110 g/l

#### BOTTLE WEIGHT

600 g

#### QUALITY

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

