



All Churchill's ports are made from Grade-A grapes that are hand-picked, hand sorted, and foot trod in the ancient granite *lagares* (treading tanks) at Quinta da Gricha in the Douro Valley. We allow an extended period of fermentation in lagares to limit the amount of brandy required in fortification and leading to a drier style of port.

SOURCING

Old vines from our estates located in the cima corgo sub-region of the Douro Valley.

TASTING NOTES

Colour: Rich garnet colour with a violet hue.

Nose: Fresh resinous notes.

Palate: Mouth filling and elegant, combining cherry flavours with dark chocolate notes in a well-balanced finish.

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."

QUALITY

We practice sustainable agricultural methods certified by the SATIVA institute. Our ports are produced with only indigenous-yeast fermentation. Our wines do not contain, or are produced, with genetically modified organisms or substances with origin in. No animal products are used.

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".

TECHNICAL INFORMATION

REGION

Douro.

PRODUCER

Churchill's.

WINEMAKING

John Graham and Ricardo Pinto Nunes.

GRAPE VARIETIES

20% Touriga Nacional, 20% Touriga Franca, 20% Tinta Roriz, 20% Tinto Cão, 20% Tinta Barroca.

VAT SIZE

Between 20.000 and 40.000 Lts.

SERVING RECOMMENDATIONS

Stand the bottle upright for a few hours before decanting. Best decanted at least two hours before service. Serve at cellar temperature (12-15°C). Once opened, it will keep for up to 10 days. Avoid air and store at a constant cellar temperature.

BOTTLE SIZES

Available in 75cl.

ALCOHOL

19.5 %

RESIDUAL SUGAR

86.9 g/L

