

# Churchill's



## CHURCHILL'S 20 YEAR OLD TAWNY

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.

### LIVELY - NUTTY - SPICE

Tawny port is an art of blending. We work with time, wood, and experience to find a balance between the concentration of age and the freshness of youth. Awake and full of finesse, Churchill's 20 Year Old Tawny is savoury and rich with a good grip through the finish.

### 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: Pale red tawny with a golden rim.

Nose: A delicate nose of almonds and red Moreno cherries.

Palate: Savoury and rich without losing its grip; a combination of age and finesse, finishing long and fresh.

### WINEMAKING NOTES

Like all other Churchill's Ports, the component wines of this Late Bottled Vintage blend have been vinified in traditional granite lagares (treading tanks). After fermentation, the wine goes through an ageing period in seasoned oak casks for an average of 20 years. The wines are then blended to house style before bottling.

### CELLARING

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

### SERVING

Best enjoyed within 2 years of bottling.

Serve at cellar temperature (12°-14°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.

#### CASK SIZE

600 Lts.

#### BOTTLE SIZES

Available in 75cl.

#### BOTTLE WEIGHT

600g (75cl)

#### ALCOHOL

19.5 %

#### RESIDUAL SUGAR

104 g/l

#### QUALITY

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