

# Churchill's



## CHURCHILL'S DRY WHITE 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.

### VIBRANT - ORANGE BLOSSOM – SMOOTH

Our iconic Dry White Port's distinctive golden colour and smooth nutty flavours are the result of skin fermentation followed by a careful ageing process. With aromas of grated nutmeg and eucalyptus, this port is fresh and complex, showing hints of orange peel.

### SOURCING

Specially selected from higher altitude Grade-A vineyards.

### TASTING NOTES

Colour: Vibrant golden colour.

Nose: Grated nutmeg and eucalyptus.

Palate: Fresh and complex with a hint of orange peel and a long peppery finish.

### WINEMAKING NOTES

Grapes are cold stored overnight at 10°C before being crushed with stalks (100%) in the granite lagares at Quinta da Gricha. Light maceration by foot treading and fermentation on the skins. After fermentation, the wine goes through an ageing period in seasoned oak casks for approximately 10 years.

### CELLARING

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

### SERVING

Best enjoyed within 2 years of bottling.

Serve chilled (8°-10°C).



### TECHNICAL INFORMATION

#### REGION

Douro.

#### PRODUCER

Churchill's.

#### WINEMAKING

John Graham and Ricardo Pinto Nunes.

#### GRAPE VARIETIES

Malvasia Fina, Rabigato, Còdega and Viosinho.

#### CASK SIZE

600 Lts.

#### BOTTLE SIZES

Available in 20cl and 75cl.

#### BOTTLE WEIGHT

280g (20cl)

600g (75cl)

#### ALCOHOL

19.5 %

#### RESIDUAL SUGAR

41 g/l

#### QUALITY

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