

Churchill's



CHURCHILL'S ESTATES GRAFITE WHITE 2024

Founded in 1981 by winemaker Johnny Graham, who represents the 5TH generation of his family to make wine in the Douro Valley. Churchill's remains a family-owned independent producer. We produce wines using NATIVE GRAPE VARIETIES from the Douro region with the aim of expressing the unparalleled richness of this diverse and extreme terroir. The name Grafite acknowledges our WINEMAKERS' ARTISTIC SIGNATURE in these HAND-CRAFTED WINES.

CRISP - MINERAL – DELICATE

Grafite white is a complex and delicate Douro wine, combining distinctive mineral notes with hints of graphite and green apple on the nose. This wine is juicy and elegant on the palate, with a long and crisp finish.

SOURCING

Produced from grapes grown on our estates located in the Cima Corgo and Douro Superior sub-regions of the Douro Valley.

TASTING NOTES

Pale lime lemony colour. Fresh aromas of stone pear, fennel and pine needles. Vibrant and refreshing on the palate, with plenty of green apple flavours in combination with a lively natural acidity.

WINEMAKING NOTES

The grapes are picked into small boxes of approx. 20 kilos and brought to the winery where they undergo a careful selection process before being crushed. The grapes were chilled overnight to 5°C and then crushed and allowed to cold-soak in tank for 12 hours at 10°C. 100% of the must was then pressed and the juice was transferred to another tank where it was inoculated and allowed to ferment gently during two weeks at a maximum temperature of 15°C.

AGEING

About 20% of this wine is aged for 6 months in new casks; the remaining part is kept in stainless steel vats to maintain its fruity character combined with the oak complexity from the wines in casks.

SERVING

Serve chilled (10°-12°C).

TECHNICAL INFORMATION

REGION

Douro.

PRODUCER

Churchill's.

WINEMAKING

John Graham and Ricardo Pinto Nunes.

GRAPE VARIETIES

Rabigato, Viosinho, Còdega.

BOTTLE SIZES

Available in 75cl.

BOTTLE WEIGHT

420g (75cl)

ALCOHOL

12.5 %

RESIDUAL SUGAR

< 3 g/l

QUALITY

We practice sustainable agricultural methods certified by the SATIVA institute.

