

Churchill's



CHURCHILL'S LATE BOTTLED VINTAGE PORT 2020

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.

ELEGANT - VELVET - DARK FRUIT

Sourced from the best selections of our Douro vineyards each harvest, this LBV has real vintage pedigree and ageing potential to match. Matured in large oak vats for 4 years and bottled, this elegant port retains intense dark fruit flavours. A full-bodied velvety port, with a fresh long-lasting 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

Deep black core to the violet rim. Dense aromas of blackberry jam with a mineral background. Rich and tight on the palate with velvety flavours of a dark spices and a fresh vein of natural acidity and tannic backbone.

THE YEAR

When comparing with 2019, the crop yield was 30 to 35% lower. In August, the vines were exposed to high temperatures and a lack of water, creating hydric stress and resulting in fast maturation, which led us to speed up the picking pace to ensure that the grapes were harvested inside the ideal maturation window.

WINEMAKING NOTES

Following the vintage the young LBV Ports are carefully tasted, selected and blended. The blended Port is then matured in large oak vats during 4 years where it softens, shedding its harsh tannins, but without losing its full bodied, rich fruit flavours. Finally, after 4 years in wood vats it is bottled unfiltered into dark Vintage Port bottles and laid down to finish its maturation in our temperature conditioned cellars.

CELLARING

Stored lying down under cellar conditions (12° - 14°C). Produced in a similar style and quality as Vintage port, it will age well for at least 3 years and preferably 5 to 10 years in bottle.

SERVING

No need to decant.
Delicious on its own or as a pairing with chocolate desserts or rich cheeses.
Serve at cellar temperature (12°C - 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.

VAT SIZE

Between 20.000 and 40.000 Lts.

BOTTLE SIZES

Available in 75cl.

BOTTLE WEIGHT

600g (75cl)

ALCOHOL

19.5 %

RESIDUAL SUGAR

95 g/l

QUALITY

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

