

Churchill's



CHURCHILL'S LATE BOTTLED VINTAGE PORT 2017

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 unfiltered, 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

Colour: Solid black cherry colour with a violet rim.

Nose: Fresh resinous nose, with aromas of black plums and blackcurrant.

Palate: Very well structured on the palate, with flavours of dry chocolate and black pepper, with plenty of grip on the finish.

THE YEAR

The 2016-2017 viticultural year was considered very dry, with a winter period cold and dry and a very hot and extremely dry spring time. The accumulated precipitation values from November to June were 46% below average in the Cima Corgo sub-region and 30% below average in the Douro Superior sub-region. The average temperature values from February till June were higher up to 3°C considering the expected values for the season with the occurrence of several heat waves in April, May and June. Due to the extremely dry climatic conditions, the pressure of Mildew and Oidium was very low, with the vines suffering from extreme hydric deficit, with a strong impact in the average berry weight and therefore on the overall production. All this factors contributed for one of the earliest vintage season ever.

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

Delicious on its own or as a pairing with chocolate desserts or rich cheeses. Best enjoyed within 2 years of bottling.

Serve chilled (8 -10 °C).

DRINKCHURCHILLS.COM



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 20cl and 75cl.

BOTTLE WEIGHT

280g (20cl)

600g (75cl)

ALCOHOL

19.5 %

RESIDUAL SUGAR

98 g/l

QUALITY

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