

Churchill's 1981

CHURCHILL'S VINTAGE PORT 2017



Produced with old vines (on average over 50 years old) from the Cima Corgo and Douro Superior sub-regions in the Douro Valley, of which the backbone comes from the old vines of Quinta da Gricha.

VARIETAL: Field blend, including Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão.

COUNTRY: Portugal

REGION: Port

SERVING: Stand the bottle upright for a few hours before decanting. Best decanted at least two hours before service. Serve at room temperature (16° - 18°C).

CELLARING: Store at cellar temperature. Ageing potential of +30 years. It will be approachable before, but will reach its best from +15 years throughout.

TASTING: Very deep violet color. Intense and focused on the nose, with layers of fresh blueberry aromas upfront. Exuberant and vinous on the palate, with fresh flavours of crushed blackberries in combination with a gravelly tannic structure and a vibrant natural acidity in a long lasting finish.

"Ripe, juicy and focused, this features a core of steeped fig, boysenberry and blueberry fruit, well-harnessed by a sleek, graphite-edged structure and infused liberally with anise, fruitcake and Christmas pudding notes. Vivid and racy in feel through the finish. Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Francisca and Tinta Cão. Best from 2035 through 2055. 2,000 cases made."

- 96 points, Wine Spectator

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