

# Churchill's



## CHURCHILL'S 2020 VINTAGE PORT

*"This is a big, ripe year where the natural acidity of Quinta da Gricha plays an important role in the Vintage blend. With a powerful ox-blood colour, this muscular Port has a fresh vein of tannin that enhances its fruity aroma, bringing vibrancy to its rich, jammy palate and ensuring a balanced and elegant finish. This is a concentrated but fresh Vintage Port with an intrinsic quality to age beautifully in bottle for several decades." - Johnny Graham, 2022.*

### SOURCING

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.

### 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. We started picking grapes for our Ports on the 2nd of September in the Douro Superior, and we started harvesting the old vines at Quinta da Gricha on the 7th of September. We finished the picking for Ports on the 27th of September.

### WINEMAKING NOTES

All our ports are made in "lagares" or traditional granite treading tanks. This is our preferred choice of vinification for Port. Although more costly, we believe it is still the most effective maceration process for making top quality Vintage Port. We have treading teams working throughout the day and up to 10pm each evening.

During the first six months, the young Ports will spend the winter months in seasoned oak vats in the Douro before being transported to our lodges in Vila Nova de Gaia. Here they will continue to age for a further 18 months in large seasoned oak vats or stainless steel tanks until being bottled.

### CELLARING

Store at cellar temperature.  
Ageing potential of +50 years.

### 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).

### 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.

#### ALCOHOL

20 %

#### RESIDUAL SUGAR

103 g/l

#### BOTTLE WEIGHT

600 g

#### QUALITY

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

