

Churchill's

CHURCHILL'S VINTAGE PORT 1994



Produced with old vines from the Cima Corgo sub-region in the Douro Valley, this 1994 Vintage combines the more mature power of Água Alta with the elegant aromatically "green tea" styles of Manuela and Fojo.

"A great year with ripe, full-bodied fruit. Churchill's 1994 Vintage has been losing color rapidly, but this complex Vintage Port still has enormous power and ageing potential." - Johnny Graham, 2021

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. Should be at its peak from 2024-2034.

TASTING: Medium matured amber colour. A heavy black cherry aroma. Full, rich flavours with good grip. Drinkable now but will keep improving in bottle for many years.

"A gorgeous, voluptuous young Port, best Churchill ever. Intense aromas of dark chocolate and grapes. Full-bodied, with powerful, chewy tannins, yet it's sweet and fruity on the finish. Try after 2010."

- 93 points, Wine Spectator

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