



Bin No:
72220

<i>Wine:</i>	<i>Churchill Tawny Port 10 Year Old</i>
<i>Country:</i>	<i>Portugal</i>
<i>Region:</i>	<i>Douro - sub-region of Cima Corgo.</i>
<i>Producer:</i>	<i>Churchill</i>
<i>Vintage:</i>	<i>10 year old</i>
<i>Colour:</i>	<i>Red</i>
<i>Grape Variety:</i>	<i>Touriga Nacional - Tinta Roriz - Tinto Cão - Tinta Barroca, Touriga Franca - Tinta Francisca.</i>
<i>Status:</i>	<i>Still</i>
	<i>Sustainable environmental management</i>
<i>Dry/Sweet</i>	<i>6 (1 is dry, 7 is very sweet)</i>
	<i>abv: 20.0% - bottle size: 50cl</i>



Tasting Note

A rich brick red colour with flashes of amber, elegant and subtle, complex on the nose, with expressive notes of dry fruits combined with hints of Orange peel, full on the mouth, this 10 years Old Tawny Port shows an excellent vinosity and freshness, allowing it to finish long and persistent.

Winery information

Churchill's was founded by John Graham in 1981, as the first British Port Wine company to be established in 50 years. His desire was to set up a company to produce his own, individual style of wine. It was his wife, Caroline Churchill, who provided the company with its name. In an industry where others are hundreds of years old, we were new challengers to the market. We worked hard to create the best port possible, as an independent and passionate new boutique, creating their own special wines as they thought they should be made.

In 1999 Quinta da Gricha a 50 hectare Grade "A" Vineyard estate situated on the south bank of the River Douro, in the prestigious Cima Corgo sub-region was purchased. All of Churchill's ports are produced here, in traditional granite "lagares" or treading tanks was built in 1852.

Vinification

10 Years Old Tawny Port grapes come from the old vineyards at Churchill's Estates located in the Cima Corgo sub-region of the Douro Wine region.

A field blend of many varieties such as Touriga Nacional, Tinta Roriz, Tinto Cão, Tinta Barroca, Touriga Franca and Tinta Francisca.

After fermentation, 10 Years Old Tawny Port Wine goes through an ageing period in seasoned oak casks for approximately 10 years. A good 10 Years Old Tawny Port that has the complexity of age, whilst still retaining some of the freshness and acidity of youth. This is the art of blending a Port wine with an average age of ten years.

This 10 Years Old Tawny Port is filtered and ready to drink now. Once opened it will keep well for up to one month. No need to decant, serve this Tawny Port Wine straight from the bottle.

Food Recommendation

Serve chilled 10 - 12° C

Churchill's 10 Years Old Tawny Port combines very well with soft cheeses like Brie and Camembert also with Fruit cake.

