



Bin No:
72221

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| <i>Wine:</i> | Churchill Tawny Port 20 Year Old |
| <i>Country:</i> | Portugal |
| <i>Region:</i> | Douro - sub-region of Cima Corgo. |
| <i>Producer:</i> | Churchill |
| <i>Vintage:</i> | 20 year old |
| <i>Colour:</i> | Red |
| <i>Grape Variety:</i> | Touriga Nacional - Tinta Roriz - Tinto Cão - Tinta Barroca, Touriga Franca - Tinta Francisca. |
| <i>Status:</i> | Still Sustainable environmental management |
| <i>Dry/Sweet</i> | 6 (1 is dry, 7 is very sweet) abv: 20.0% - bottle size: 50cl |



Tasting Note

A pale red tawny colour with a golden rim. A delicate nose of almonds and red Moreno cherries. Savoury and rich on the palate, without losing the grip, it's a combination of age and finesse, finishing long and fresh.

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

Churchill's 20 Years Old Tawny Port is an expression of the Douro terroir combined with delicate ageing in seasoned oak casks. The result of this combination is a port full of finesse whilst still retaining Churchill's characteristic fresh identity.

20 Years Old Tawny Port Wine 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, Tinta Barroca, Touriga Franca

After fermentation, 20 Years Old Tawny Port Wine goes through an ageing period in seasoned oak casks for approximately 20 years.

This 20 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 Old Tawny Port Wine straight from the bottle.

Food Recommendation

Serve at cellar temperature of 12 - 15° C

20 Years Old Tawny Port Wine combines very well with dried fruits, roasted almonds and mature cheeses.

