



<i>Wine:</i>	<b><i>Churchill Crusted Port</i></b>
<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>Bottled in 2004</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: 70cl</i>

*Bin No:*  
*72224*



### *Tasting Note*

*Crusted Port is a Port of Vintage quality which is often blended from Vintage Port lots of two different years. It is aged in oak casks before being bottled and then matured in bottle for at least 3 years before being sold. The year on the label is the year of bottling.*

*This Port Wine has a full, dark ruby colour, a concentrated berry aroma and on the palate a broad structure with rich complexity and beginning to show the benefits of bottle age.*

### *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*

*The grapes for Churchill's Crusted Port are sourced from old vineyards at our estates, Quinta da Gricha and Quinta do Rio in the Cima Corgo sub-region of the Douro Wine Region.*

*Although it can now be considered ready for drinking, this Crusted Port will continue to improve for at least 10 years in bottle gaining in complexity like a young Vintage Port Wine. It should be stored at cellar temperature of 12-14 °C.*

*Crusted Port is carefully blended from Vintage Ports of two different years which have been aged for 2 to 3 years in wood. The Crusted Port Wine blend then spends its final 6 months in seasoned oak casks before being bottled unfiltered into dark Vintage Port bottles.*

*It is best decanted at least two hours before being served.*

*Once opened, it will keep for up to one week. Avoid air (vacuvin if in bottle) and store at a constant cellar temperature.*

### *Food Recommendation*

*Serve at a temperature between 16 - 18° C*

*Crusted Port is delicious on its own after lunch or dinner; also excellent with plum pudding or strong cheeses such as Stilton and Camembert. Save the natural sediment or crust for seasoning meats and adding to sauces*

