



Wine: **Churchill Dry White Port**
Country: *Portugal*
Region: *Douro - sub-region of Cima Corgo.*
Producer: *Churchill*
Vintage: *10 Year Old*
Colour: *White*
Grape Variety: *Malvasia Fina - Rabigato - Cadega - Viosinho.*
Status: *Still*
Sustainable environmental management
Dry/Sweet 6 (1 is dry, 7 is very sweet)
abv: 20.0% - *bottle size:* 50cl

Bin No:
72222



Tasting Note

White Port has a vibrant golden colour with grated nutmeg and eucalyptus on the nose. On the palate this wine is fresh and complex with a long peppery finish.

This Dry White Port is the deliciously different aperitif to enjoy before lunch or dinner and a perfect partner for smoked salmon, olives, roasted almonds and cheese biscuits.

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 White Port wine is an emblematic product for Churchill's and unique in its style. Its rich golden colour denotes its ten years of age which is also evident in its smooth and complex taste. White Port is the alternative aperitif wine to be served chilled at any time of year.

The grapes of White Port Wine come from specially chosen old vineyards located at higher altitudes in the Douro sub-region of Cima Corgo.

This Port Wine has a field blend of varieties including Malvasia Fina, Rabigato, Cadega, Viosinho.

After fermentation, the wine goes through an ageing period in seasoned oak casks for approximately 10 years.

This 10 years old Dry White Port Wine is filtered and ready to drink now.

No need to decant. Serve this Port Wine straight from the bottle.

Food Recommendation

Serve chilled 8 - 10° C

Once opened, White Port Wine will keep well for up to one month.

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