



<i>Wine:</i>	<i>Churchill Quinta da Gricha 1999 Vintage Port</i>	<i>Bin No:</i> 72231
<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>1999</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>	



Tasting Note

With its cooler North facing location on the south bank of the river Douro, Quinta da Gricha has produced a spectacular Single Quinta Vintage in 1999.

The wine is very dark, almost black in colour with a typical Gricha nose of fresh concentrated blueberries. The taste is more one dimensional than the Churchill's Vintage Port blend but there is a soft, luscious mouth-filling flavour of rich berries with excellent natural acidity and tannins.

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

Quinta da Gricha is located on the South bank of the river Douro between Pinhão and Tua with a North facing aspect. This Vintage Port was sourced from the very old vineyards (av. Age of vines of 50 plus years).

A field blend of old vineyards (av. Age 40-50 years old) including many grape varieties such as Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca e Tinto Cão.

Approachable from 2013, this Port Wine has a Peak drinking condition from 2023 - 2028

During the first six months, the young Port spent the winter months at Quinta da Gricha in our "tonéis" being then brought down to our lodges in Vila Nova de Gaia where it was stored in a stainless steel tank until being bottled.

Vintage Port should be stored lying down under cellar conditions (12-14°C).

Stand the bottle upright for a few hours before decanting. It is best decanted at least two hours before being served.

Food Recommendation

Serve at a temperature between 16 - 18° C

Vintage Port is delicious on its own after lunch or dinner; also excellent with chocolate desserts or rich cheeses such as Stilton and Camembert.

Save the natural sediment or crust for seasoning meats and adding to sauces

