



Bin No:  
722231

<i>Wine:</i>	<b>Churchill Finest Port</b>
<i>Country:</i>	Portugal
<i>Region:</i>	Douro - sub-region of Cima Corgo.
<i>Producer:</i>	Churchill
<i>Vintage:</i>	Non Vintage
<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: 70cl



### Tasting Note

*This rich and fruity Port Wine is filtered and ready to drink now. Once opened it will keep well for up to one month.*

### 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 of Churchill's Finest Reserve Port come from top grade "A" vineyards located in the Cima Corgo sub-region of the Douro Wine region.*

*Finest Reserve Port Wine comes from a field blend of many varieties such as Touriga Nacional, Tinta Roriz, Tinto Cão, Tinta Barroca, Touriga Franca and Tinta Francisca.*

*Retaining the structure and fresh fruit of a young vintage this port has been softened by its age in wood and filtration prior to bottling.*

*Matured in seasoned oak vats for a period of 4 years before bottling.*

*No need to decant. Serve Finest Reserve Port Wine straight from the bottle.*

### Food Recommendation

*Serve at a temperature between 12 - 15° C*

*Finest Reserve Port is excellent served with fruit or chocolate desserts (dark chocolate truffles) and soft cheeses (Brie or Camembert), or on its own after a dessert course.*

