



Bin No:
1397

Wine: **Churchill Douro Touriga Nacional**

Country: **Portugal**

Region: **Douro**

Producer: **Churchill Estates**

Vintage: **2012**

Colour: **Red**

Grape Variety: **100% Touriga Nacional.**

Status: **Still**

Allergens **contains sulphates**

Dry/Sweet **2 (1 is dry, 7 is very sweet)**

abv: **12.5% - bottle size: 70cl**



Tasting Note

A deep violet colour. On the nose, exuberant aromas of eucalyptus and wild basil with hints of orange blossom. Intense and complex on the palate, showing layers of wild blueberries combined with fresh resinous and spicy notes ending in a long juicy finish.

Winery information

Although Churchill's is considered a baby of the Port trade both in scale and age having only been founded in 1981 it has its roots deeply imbedded into quality Port history. Indeed Johnny Graham's family used to own the famous Graham's Port until it was sold in 1970. He and his wife Caroline (maiden name Churchill) created the company when Johnny left a job at Taylor's where he had been in the winemaking team having spent the years before that working for Cockburns. In 2004 Churchill's began making table wine under the name Churchill Estates and the excellent wines are the result of some really hard work from Johnny Graham and his young team who had improved the vineyards at Gricha demonstrating the unique terroir and what it had to offer while also working with fruit from the Douro Superior. The renaissance of Douro wines continues to capture the imagination of much of the world's press and interested wine-lovers and Churchill's development in this area continues apace with the introduction of these new wines.

Vinification

This wine is produced exclusively from Touriga Nacional grapes grown on the Company's Douro estate, Quinta da Gricha. The grapes are picked into small boxes of approx. 20 kilos and brought to the winery where they undergo a careful selection process before being crushed.

The vinification takes place in small stainless steel fermentation tanks. The grapes are fully destemmed and crushed. After 4 days of cold maceration the fermentation process follows under temperature controlled conditions. The juice is gently pumped over the skins during fermentation which is long and even ensuring good aromatic and polyphenolic extraction.

AGEING:

100% of this wine is aged for 12 months in 2nd and 3rd year French oak casks. It is fined and lightly filtered before bottling. I would certainly suggest to decant the wine before serving

Food Recommendation

Serve at a temperature of 16 -18 degrees centigrade with Beef

Contact www.lazouch.co.uk - 01530 412 536

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