



Bin No:  
1395

*Wine:* **Churchill Douro Branco**

*Country:* **Portugal**

*Region:* **Douro**

*Producer:* **Churchill Estates**

*Vintage:* **2015**

*Colour:* **White**

*Grape Variety:* **70% Rabigato - 30% Viosinho.**

*Status:* **Still**

*Allergens* **contains sulphates**

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

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



### Tasting Note

*Pale lemon colour. On the nose, an elegant combination of pear and lemon juice. Crisp and delicate on the palate, with graphite and citrin notes and hints of green apple on the 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 from grapes grown in high altitude vineyards in the Douro Region. 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 grapes were chilled overnight to 5°C and then crushed and allowed to cold-soak in tank for 12 hours at 10°C. 100% of the must was then pressed and the juice was transferred to another tank where it was inoculated and allowed to ferment gently during two weeks at a maximum temperature of 15°C.*

*About 20% of this wine is aged for 6 months in new casks; the remaining part is kept in stainless steel vats to maintain its fruity character combined with the oak complexity from the wines in casks.*

### Food Recommendation

*Serve as an aperitif at a temperature of 10 -12 degrees centigrade or with Grilled Fish*

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