Churchills Reserve Port NV



Region

The demarcated region for Port wine follows the steep, winding river of the Douro. The region for centuries has had a history of viticulture created in harsh conditions, constantly flighting with the natural geography of the land. The region was founded in 1756 by the then Prime Minister, making the Douro region one of the oldest demarcated wine regions in the world. Beginning 75km east of the coastal city of Oporto at Barqueiros and stretching to the town of Barca d`Alva at the Portuguese - Spanish border. The region is then divided into three regions; Baixo Corgo (lower Corgo), Cima Corgo (Upper Corgo) and Douro Superior. Each sub region is separated by natural frontiers which gives them their own distinctive style and therefore allowing the Douro to produce a multitude of styles of Port wine.

Producer

Despite the fact that there was no longer any family firm to apprentice himself to, Johnny Graham arrived in Oporto in 1973. He got a job as a trainee with Cockburn`s and for the next 8 years worked closely with the ex partner John Smithes in the tasting room, on the production side and in vineyard management. In 1980 at the age of 28 he was made a director. A bright future lay ahead but he wanted to be his own boss. Johnny married in 1980. Caroline, his wife, is a Churchill. Together they formed Churchill Graham Lda and in 1981 he decided to leave Cockburn`s to set up his own Port Wine Company. Despite offers of permanent jobs, he agreed to work as a consultant for Taylor`s while starting his Company. In the meantime local Port farmers had learned that he wanted to set up on his own and were keen to help. In particular, Borges de Sousa who had excellent properties offered a deal. Clearly the wine could not be called Grahams the family business had been sold in 1970 to the Symingtons so what better name than his wife`s maiden name Churchill.In the beginning, Churchill`s rented a lodge in Vila Nova de Gaia from Taylor`s but very soon bigger premises were required. With the Port trade in full expansion space was at a premium. Johnny bought three ruined lodges in Rua da Fonte Nova overlooking the river Douro. They have now been fully renovated.Churchill`s has met with increasing success in the USA. With the projected growth in sales it became clear that the Company had to acquire some of is own vineyards to secure on going supply of quality Port. With the purchase of Quinta da Gricha and Quinta do Rio, both renowned Grade A vineyards in the premium Cima Corgo region of the Douro, Churchill`s is now in control from grape to bottle.

Tasting Notes

A fresh and fruity port made from a blend of vintages from their top grade `A` quintas and then aged for four years in oak. This blend of vintages ensures a consistant style throughout the years. Velvety and smooth on the palate with notes of sweet black fruits, violets and eucalyptus, balanced by a fresh acidity.

Food

Perfect after dinner with chocolate desserts or soft cheeses.

Technical Information

Country	Portugal
Region	Portugal - fortified
Grape(s)	
Type	Fortified
Style	Dessert
Oaked Style	Lightly oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Sweet	
Alcohol Content	19.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	No
	Vegan:	No

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