

# Churchill's

## CHURCHILL'S QUINTA DA GRICHA 2021 VINTAGE PORT

*"A seductive and beautiful Vintage Port with vibrant acidity and lovely precision. This Vintage Port has inky black colour with a purple rim. Aroma of wild heather and blueberries. Fresh and juicy on the palate with hints of black chocolate and orange peel. Plenty of grip and intensity on a vibrant and pure style." - Johnny Graham and Ricardo Pinto Nunes, 2023.*

### SOURCING

Quinta da Gricha is located on the South bank of the river Douro between Pinhão and Tua with a North facing aspect. The 50 hectare property comprises a vineyard area of approximately 40 hectares. Named for the natural spring ("gricha") that feeds the north-facing vineyards, Quinta da Gricha sits in a microclimate at 150 to 400 meters above sea level, with a wind exposure that naturally regulates humidity. Our oldest vines are over 70 years old and produce wines with vibrant natural acidity and complexity. This Vintage Port was sourced exclusively from the old vineyards on the estate (+70 years).

### THE YEAR

The viticultural year of 2021 can be considered normal and dry. The rainy throughout the winter and in April allowed the vineyards to develop with enough water reserves until reaching August, when the impact of the very dry months of July and August created hydric stress to the plants. During harvest, we experienced several days of rain, with the vineyards recovering a part of their water level resources. On the overall, the yields in 2021 are slightly above the average for the last 10 years and the wines produced are fresher and slightly less alcoholic but with good quality, balance and intensity. We picked the grapes for this Quinta da Gricha Vintage 2021 on the 21st and 22nd of September under perfect weather conditions.

### WINEMAKING NOTES

All our ports are made in "lagares" or traditional granite treading tanks. This is our preferred choice of vinification for Port. Although more costly, we believe it is still the most effective maceration process for making top quality Vintage Port. We have treading teams working throughout the day and up to 10pm each evening. During the first six months, the young Ports will spend the winter months in seasoned oak vats in the Douro before being transported to our lodges in Vila Nova de Gaia. Here they will continue to age for a further 18 months in large seasoned oak vats or stainless steel tanks until being bottled.

### CELLARING

Store at cellar temperature.  
Ageing potential of +30 years.

### SERVING

Stand the bottle upright for a few hours before decanting.  
Best decanted at least two hours before service.

### TECHNICAL INFORMATION

**REGION**  
Douro.

**PRODUCER**  
Churchill's.

**WINEMAKING**  
John Graham and Ricardo Pinto Nunes.

**GRAPE VARIETIES**  
100% Field Blend, including Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão.

**ALCOHOL**  
19.5 %

**RESIDUAL SUGAR**  
96 g/l

**BOTTLE WEIGHT**  
600 g

**QUALITY**  
We practice sustainable agricultural methods certified by the SATIVA institute. Our ports are produced with only indigenous-yeast fermentation.

